

LORDS *of the* MANOR

Sunday Lunch – Sample Menu

Crab

Brown Cornish crab, tomato gazpacho,
pickled watermelon, Thai basil

Raviolo

Of Corn fed chicken, rabbit kidney and foie gras,
Alsace bacon consommé

Veal

Carpaccio of English rose veal,
anchovy crème fraiche, crispy potato

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### *Beef*

Rump of beef, seasonal vegetables,  
Yorkshire pudding, roasting juices

### *Salmon*

Pan roasted Loch Duart salmon, vermouth cream,  
braised fennel, preserved lemon purée

### *Gnocchi*

Garden herb gnocchi, spring vegetables,  
crème fraîche, toasted yeast

Three Courses £37.50

An optional 10% gratuity will be added to your bill

Please inform us of any allergies and special dietary requirements

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## *Sunday Lunch Desserts – Sample Menu*

### *Chocolate*

Bitter chocolate tart,  
garden mint and lime curd ice cream

### *Crème brûlée*

Summer berries, basil

### *Cheese*

Selection of French and British cheeses  
with accompaniments

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Tea, coffee and infusions

Served with petits fours - £4.50

Three Courses £37.50

An optional 10% gratuity will be added to your bill

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