

LORDS *of the* MANOR  
HOTEL

*Signature Tasting Menu*

*Appetiser*

Root vegetable minestrone,  
aged Cornish gouda

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*Scallop*

Set cauliflower cream, marinated scallop,  
preserved lemon and Nocellara green olive

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*Stone Bass*

Olive oil poached stone bass,  
heritage carrot, mussel and saffron cream

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*Veal*

English Rose veal carpaccio,  
whipped anchovy and horseradish crème fraiche,  
potato crisp

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*Fallow deer*

Buttered hispi cabbage, young beetroots,  
violet mustard

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*Cheese*

A Selection of French & British cheeses  
Served from our trolley

*Optional cheese course £13.50 supplement per person*

An optional 10% gratuity will be added to your bill  
Please inform us of any allergies or intolerances

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*Panna cotta*

Goats milk panna cotta, rhubarb jelly, blood orange granite

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*Malt*

Malted milk tart, orange and stem ginger marmalade,  
vanilla ice cream

*Seven Course Tasting Menu £90.00 per person*

An optional 10% gratuity will be added to your bill  
Please inform us of any allergies or intolerances