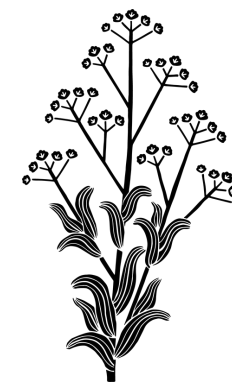


TWINE



TWINE

Individually priced or 2 courses for £55, 3 courses for £65
both inclusive of snack, home-made bread selection, coffee or tea and petit four

FOR THE TABLE

Home-made breads and flavored butter for two £6.00

STARTERS

Hand-picked Devonshire crab £18.00
Pickled carrots, preserved lemon, Espelette chilli emulsion

Duck liver and Port cannoli £13.00
Seville orange, candied ginger, heritage beetroot

Poached leek and seaweed mosaic £13.00
Crispy poached egg, Golden Cross goat’s cheese, parsley aioli

Butter poached Scottish langoustines £18.00
Seafood tortellini, compressed watermelon, lemongrass, coconut

Isle of Wight tomatoes £14.00
Cucumber gazpacho, smoked mayonnaise, spiced tomato vinaigrette

MAINS

Hampshire pork belly and cheek £32.00
Fennel marmalade, confit carrot, dukkah, mustard jus

Cumbrian lamb rump and shoulder £38.00
Sarladaise potato, tenderstem broccoli, goats curd, jus d’épices

Five-spice Gressingham duck breast and leg £32.00
White turnip, radish, summer cherries, raspberry vinegar jus

North Sea halibut fillet £34.00
Violet artichokes, English pea and girolles, Vadouvan butter sauce

Piquillo pepper and courgette Dartoise £28.00
Babaganoush, baby spinach, garam masala, corinader

SIDE ORDERS – all £5 per dish

Maple glazed carrots

Tender stem broccoli, confit garlic

Ratte Potatoes, chive butter

Pommes purée, crispy onion

Parmesan and truffle fries

DESSERTS

64% Veliche Temptation chocolate coulant £9.50
Salted caramel, granola, buttermilk ice cream

Roasted white chocolate parfait £9.00
Pistachio sponge, Kent strawberries, strawberry sorbet

Mascarpone and passionfruit cheesecake £9.00
Honeycomb, lime pate de fruit, coconut sorbet

Oakchurch raspberry and peach Bavarois £9.00
Lemon curd, ginger crumble, pink champagne sorbet

Artisan cheese board 4 cheeses £15.00
apple & prune chutney, celery, grapes, fruit and nut loafeses

Godminster Organic Vintage Cheddar
A rich, full-bodied cheddar with a firm, crumbly texture. Expect deep savory notes of roasted nuts, caramel, and a long, slightly tangy finish.

Croxton Manor English Brie
Soft and buttery with a delicate white rind and a luscious center. Flavours are mild and creamy, with gentle mushroom and fresh cream notes.

Cropwell Bishop Blue Stilton
Luxuriously smooth with a mellow yet complex blue character. It offers balanced flavours of sweet cream, gentle spice, and a lingering earthy richness.

Golden Cross Goat’s Cheese
Fresh and lightly crumbly with a clean, lactic profile. Bright citrus acidity leads into grassy, herbal notes and a soft, mineral finish.

COFFEE AND PETIT FOURS £7.50

Choice of Tea from the Manor tea or coffee
Chefs selection of home-made petit fours

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. Please inform a member of the team if you suffer from an allergy or intolerance. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.