

Sample Manor Dining Menu



Snacks

Noccellara Olives (Vgn) 5.5
Sourdough Bread (Vgn) 6.5
Lancashire Bomb Cheddar Croquettes (V) 8
Fried Cornish Squid 9
Salt Pig Charcuterie 16

Starters

Wild Garlic & Potato Soup, Smoked Cheddar Scone (V) 16
Garden Beetroot Tart, Driftwood Goats Cheese (V) 17
Smoking Brothers Salmon, Creme Fraiche, Chive 18
Burratta, Heritage Tomatoes, Olive Oil (V) 17

Main courses

Braised Featherblade of Beef, Creamed Potatoes, Tender Stem Broccoli 30
Cauliflower, Spiced Tomato-Barley, Yogurt, Almonds (V) 23
Salt Baked Celeriac, Cordyceps, Hazelnuts, Kale (Vgn) 22
Cornish Day Boat Fish, Buttered Potatoes, Caper, Lemon 32
28 Day Aged 8oz Rib Eye Steak, Mushroom, Peppercorn Sauce 34
Huntsham Farm Pork Chop, Champ Potatoes, Hispi, Grain Mustard 32

Triple Cooked Chips 7
French Fries 7
Mashed Potato 7
Tender Stem Broccoli 7
Seasonal Greens 7
Garden Leaf Salad 7

Dessert

80 % Chocolate, Olive Oil, Focaccia, Sea Salt 14
Baked Alaska, Almond, Cherry 14
Sticky Toffee Pudding, Miso, Cornish Cream 12.5
Affogato 11
Selection of English Cheese, Quince, Crackers 18

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.