



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.