

LUNCHTIME SET MENU

£17.50 FOR 2 COURSES / £22.50 FOR 3 COURSES, 12pm - 3pm

STARTERS

Chefs soup of the day, crusty bread

Iberico air dried ham, poached cantaloupe melon, fig carpaccio, truffled Haughton honey

Bruschetta, warm focaccia, blushed heritage tomatoes, piperade, Delamere goat's cheese crumble and aged white balsamic (v)

Poached and torched Loch Duart salmon, keta caviar, Muncaster crab mayonnaise, apple and radish salad

Laverstoke Park burrata, spiced seeds, English truffle and basil pesto (v)

MAINS

Superfood Salad, tenderstem broccoli, brown rice, kale, beetroot, herbed quinoa, cauliflower rice, pumpkin seeds, apple, pomegranate, baby radish, parsley, mint, mung beans, mixed leaves and citrus dressing (v)

Chicken Caesar, chargrilled corn fed chicken, bacon lardons, Cos lettuce, Grana Padano, croutons, anchovies and Caesar dressing

Brochette, marinated monkfish, salmon and tiger prawn brochettes, wok fried greens, soy, ginger and chilli dressing and wild basmati rice

Duck, glazed Gressingham duck leg, roast breast, merguez sausage, seasonal vegetables and rhubarb compote

Arancini, wild mushroom, dolcelatte and English truffle arancini, aged parmesan and Gouda (v)

Add tenderstem broccoli, hollandaise and flaked almonds or summer vegetable panache for £3.50

DESSERTS

Summer fruit salad, Champagne sabayon and mint granite

Baileys and white chocolate cheesecake, chantilly cream and hazelnut praline

Summer pudding, clotted cream and lavender

Raspberry panna cotta, macerated raspberries and raspberry sorbet

Knickerbocker glory, caramelised banana, salted caramel, Chantilly cream, vanilla and banoffee ice cream, honeycomb crumble

BRUNCH

(served Monday to Saturday, 10am - 1.30pm)

Eggs Benedict, poached eggs, crispy bacon and hollandaise

Eggs Royale, poached eggs, smoked salmon and hollandaise

Eggs Florentine, poached eggs, spinach and hollandaise (v)

All served on a choice of sourdough, white, brown or seeded toast

All £8.00

Welsh rarebit £8.00

Collier's Welsh cheddar, tomato and red onion on toasted ciabatta (v)

Avocado & poached eggs £8.00

on toasted sourdough with tomato salsa (v)

Creamy scrambled eggs £8.00

with vine ripened tomatoes and toast (v)

Omelette £8.00

with sunblushed tomatoes, feta cheese and rocket (v)

Above available in egg white upon request

Fresh fruit salad £6.95

including mango, melon, pineapple, apple and summer berries
with greek yoghurt and hibiscus berry sauce

Baked granola £5.50

greek yoghurt, fruit compote and berries

Porridge £5.50

with freshly sliced banana, pumpkin seeds and honey

AFTERNOON TEA

£16.50 PER PERSON

(served Monday to Saturday, 11am - 5pm)

A selection of freshly made sandwiches, including;
Honey baked Cheshire ham and meux mustard
Roast sirloin of Ridings Reserve beef, horseradish and rocket
Egg mayonnaise and chive
Prawn and crayfish Marie-Rose

Freshly baked fruit scones with clotted cream and preserves

An assortment of homemade cakes and pastries
and your choice of tea or coffee

Add a glass of Prosecco for £5.25 or a glass of Champagne for £7.95

Cream Tea - £7.95

Two homemade fruit scones with clotted cream and preserves,
plus your choice of tea or coffee

FROM THE BAKERY

Blueberry muffin £1.95

Danish pastry £1.95

French croissant with preserves £2.50

Toasted teacake £1.95

Buttered crumpets £1.95

HOT BEVERAGES

Filter coffee £2.40

Espresso single £2.40

Tea from the Manor

(selection of flavours
available) **£2.50**

Cappuccino £2.60

Mocha £2.60

Macchiato £2.60

Latte £2.60

Hot Chocolate £2.60

Double Espresso £2.95

Add a flavoured syrup to
your coffee for just 30p.
All coffees available in
decaffeinated.

*(v) Suitable for Vegetarians
All dishes may contain
nut traces. If you have any
allergies please advise the
restaurant manager who will
endeavour to accommodate
your needs.*

*Prices include VAT but do not
include a service charge.*