



Manor Kitchen *Sunday Lunch Menu*

Starters

MINTED PEA SCOTCH EGG

truffled mangetout salad, oyster florentine, pickled cucumber

Soup

CREAMED SPINACH SOUP

feta, almond milk, oxtail, wild garlic sandwich

Mains

BLACKENED SIRLOIN OF BEEF

celeriac puree, salted caramel onions, brussel sprouts, cabernet sauce

or

SEARED TUNA NICOISE

saffron potatoes, egg yolk, olive tapenade, nasturtium

or

CURED BACON WRAPPED PORK FILLET

parmesan mash, tarragon sauce, pickled carrot, apple

ALL MAINS SERVED WITH A MÉLANGE OF SEASONAL SIDES TO THE TABLE,
INSPIRED BY OUR LOCAL PRODUCERS

Desserts

TRIO OF CHOCOLATE

white chocolate blondie, strawberry chocolate mousse, dark chocolate truffles

or

MILKTART DECONSTRUCTED

tuile biscuit, raspberries, pastry cream, cinnamon, banana ice cream

