

# THE MANOR RESTAURANT

## SET MENU (vegetarian option available)

£16.50 (2 courses), £21.50 (3 courses)

Creamed watercress and potato soup (g) with artisan breads

Slow cooked chicken "au vin" with sauté of mushroom, onion and bacon, mashed potatoes and seasonal greens

Apple and rhubarb crumble with vanilla ice cream

## EXPRESS MENU

£15.50 per person

(If you're short of time, choose from our quick and easy menu below and be in and out in under 30 minutes\*)

A bowl of creamed watercress and potato soup with croque monsieur, roast vegetables and olives served with dressed local baby leaves

Chocolate and orange mousse with chocolate hazelnut crumble\*

these options only for the 30 minute menu

## BRITISH CLASSICS

Haddock fillet in Waddesdon ale batter with chips, mushy peas and lemon vinaigrette dressed leaves **£13.50**

Grilled steak (please ask for cut), chips, bearnaise sauce, dressed leaves, roast tomatoes on the vine olives and roast vegetables (†) **£17.00**

Slow cooked spiced leg of lamb with spiced potato salad and date chutney **£15.00**

## VEGETARIAN

Pea pancake with pea risotto, mint, ricotta, buttered greens and pea shoots (†) **£13.00**

## SIDES DISHES

Chipped potatoes, light green salad or olives and bread **£3.60**

## DESSERTS

Apple and rhubarb crumble with vanilla ice cream **£6.50**

Salted caramel tart with ginger ice cream and praline macaron\* **£6.50**

Lemon meringue cheesecake **£6.50**

Coconut panacotta with marinated pineapple, mango and lime sorbet **£6.50**

## Traditional Afternoon Tea

£20.50 per person

### Nyetimber Afternoon Tea (both served from 12.00 – 5.00pm)

£25.00 per person

English sparkling demi sec with a honeyed lemon nose,

creamy palate and a long mineral focused finish. Perfect with afternoon tea.

**A selection of savoury treats:** Free range egg mayonnaise sandwich, smoked salmon and cream cheese sandwich, croque monsieur with hollandaise, pea and cream cheese tart, French onion tart and pork and chicken terrine with orange confit

**A selection of delicious pastries:** Coconut pannacotta with mango and passion fruit jelly, opera cake\*, lemon meringue tart, raspberry delice, chocolate and praline macaron\*, homemade scone with strawberry jam and clotted cream

Served with a pot of carefully selected tea from Jeeves and Jericho of Oxford – see overleaf

All prices include VAT. If we can help with any special dietary requirements, please do ask.

Gluten-free bread and soya milk are also available.

Whilst most of our food is made here at Waddesdon, we cannot guarantee that all ingredients, some of which are bought-in, have been prepared in an allergen-free environment.

(†) = Rothschild historical recipe

\* = nuts

(g) = gluten free

(v) = vegetarian

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A discretionary 10% service charge will be added to your bill, just let us know if you would prefer to have it removed

## TEAS

Specially selected from Jeeves and Jericho of Oxford:

### English Breakfast Tea

a traditional blend of Assam from India's finest tea gardens, full flavoured but not overpowering

### Earl of Grey

a full bodied blend of Indian Assam and Ceylon Orange Pekoe black leaf, Bergamot oil and Estonian cornflower petals

### Darjeeling First Flush

young leaves handpicked from the first springtime flush on the Gielle Estate, one of India's finest, produce this premium tea, light and elegant

### China Jasmine

a mellow and refined green tea with Jasmin blossoms to give an intense flowery taste

### Mint infusion

a delicious combination of zingy peppermint with the calming freshness of lemongrass, lime blossom, safflower, marigold and cornflower blossoms

### Camomile blossoms

the honey-like camomile combined with notes of aromatic lavender produces an infusion with fragrance and sweetness

### Red fruit infusion

This tisane is a wonderful mix of rosehips, elderberries, redcurrants and fine cut hibiscus petals

## HOT CHOCOLATE

Hot chocolate topped with fresh whipped cream

per person  
**£2.90**

**£3.50**

## WINE

For a full list of wines and spirits, please ask to see our wine list.

## COFFEE

Filter (regular or decaffeinated)	<b>£2.70</b>
Americano	<b>£2.70</b>
Flat white	<b>£2.70</b>
Cappuccino	<b>£3.00</b>
Caffe latte	<b>£3.00</b>
Coffee mocha	<b>£3.00</b>

## SOFT DRINKS

Fever tree Indian tonic water	<b>£2.50</b> (200ml)
Fever tree soda water	<b>£2.50</b> (200ml)
Kingsdown mineral water (still or sparkling)	<b>£1.80</b> (330ml) <b>£3.50</b> (750ml)
Homemade real lemonade (made to our traditional recipe)	<b>£2.90</b> (300ml)
Coca cola (diet also available)	<b>£2.90</b> (330ml)
Lovely cool ginger beer	<b>£3.50</b> (320ml)
Kingsdown orange sparkle	<b>£3.50</b> (320ml)
Kingsdown elderflower sparkle	<b>£3.50</b> (320ml)
Kingsdown rhubarb sparkle	<b>£3.50</b> (320ml)
Luscombe cranberry crush	<b>£3.50</b> (320ml)
Bensons apple juice	<b>£3.50</b> (250ml)
Bensons orange juice	<b>£3.50</b> (250ml)

## BOTTLE BEERS AND CIDERS

Waddesdon gardener's ale with quince (abv 4.2%)	<b>£4.75</b> (500ml)
Dunkerton's premium organic cider(abv 7%)	<b>£4.75</b> (330ml)
Sam Smith's pure brewed lager (abv 5%)	<b>£4.75</b> (355ml)

*(A selection of these beers and ciders is available to buy from our Wine Shop.)*

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