

THE MANOR RESTAURANT

SET MENU (vegetarian option available)

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

Melon, fig, mint and feta salad with pine nuts* (g)

Tomato and olive risotto with free range chicken breast (g)

Cheesecake mousse with strawberry compote and ice-cream (g) available

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 pot of seafood and tomato casserole, olives, breads, salad, cod and prawn fishcake with saffron and garlic mayonnaise (g) available

Summer fruit pannacotta with oat crumble

these options only for the 30 minute menu

BRITISH CLASSICS

Haddock fillet in Waddesdon Ale batter with homemade chips, mushy peas, tartare sauce, charred lemon and dressed leaves **£15.00**

Slow cooked beef with sticky onion gravy, topped with parsley, garlic and lemon served with cauliflower cheese and rosemary roast potatoes (†) (g) **£15.00**

Rare roast breast of duck with slow braised leg and crispy breaded duck served with braised chicory and peas, rosemary roast potatoes and bitter orange sauce **£17.00**

VEGETARIAN

Pea risotto with sauté courgettes, peas, mint and lemon cream cheese with courgette fritters and dressed leaves (v) **£13.00**

LIGHT PLATES

Mushroom fricassee with homemade toasted brioche (v) (g) available **£9.50**

Seatrout mousse with potted prawns, salad leaves and toast (†) (g) available **£9.80**

Goat's cheese terrine and chicken liver pate with plum jelly, salad and toast* (v) (g) available **£9.50**

SIDE DISHES

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

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: pea and mint tart, confit duck tart with blackcurrant jelly, smoked salmon and egg mayonnaise sandwich, pear and stilton rarebit with walnut dressing, roast pepper, tomato and pesto roulade, pork, duck and chicken terrine on crispbread with orange confit

A selection of delicious pastries: Peach Melba pannacotta*, Fresh fruit tartlet, Dark chocolate and almond layered brownie*, Lemon meringue tartlet, Rhubarb and custard 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

£3.50

WINE

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

per person

£2.90

COFFEE

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

SOFT DRINKS

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

BOTTLE BEERS AND CIDERS

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

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

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