

# THE MANOR RESTAURANT

## SET MENU

Seasonal soup, artisan breads (v) (ga)	
Spring pea risotto, crispy pancetta, free range chicken, pea shoots (va) (ga)	
Sticky toffee pudding, vanilla ice cream, candied pecans (n)	two courses £22.95
Tea, coffee, bottled water	three courses £26.95

## EXPRESS MENU

Seasonal soup, trio of rarebits, goats cheese & caramalised red onion, pear & stilton, welsh, dressed leaves, celeriac remoulade (ga)

Vanilla pannacotta, berry compote, toasted seed granola (ga) £16.50

## CLASSIC COURSES

Haddock, Waddesdon ale batter, chips, mushy peas, tartare sauce, charred lemon (d) £16.90

Lamb shoulder, spiced cous cous, burnt onion, sweet potato, feta, pumpkin seeds  
mint yoghurt, dressed leaves £18.00

Sea bass, Provençal vegetables, tomato butter sauce, basil oil, saute new potatoes (g) £16.50

Mushroom & truffle linguini, rocket, parmesan (v) £13.50

## LIGHT PLATES

Salmon fishcakes, poached free range egg, hollandaise £10.50

Roast beetroot, goat's cheese, pine nuts, sultanas, olive tapenade, toasted sourdough (v) (n) (ga) £11.50

Pork & chicken terrine, apple chutney, toasted sourdough (ga) (d) £10.50

## AFTERNOON TEA

Pea & mint tartlet, leek & taleggio tartlet,  
ham & gruyere croque monsieur, smoked salmon & egg mayonnaise sandwich,  
pork & chicken terrine, crispbread, apple chutney, chicken caesar croissant

Apple crumble pannacotta, carrot and pecan cake, gateaux opera,  
lemon meringue tartlet, raspberry macaron, scone strawberry jam with clotted cream

Jeeves and Jericho tea, see selection overleaf £20.50

Nyetimber English sparkling demi sec, perfect with afternoon tea £25.00

(v) (d) (g) (vg) available

## SIDES

Chips (vg) (d) (g) £3.95

Dressed leaves (v) (d) (g) £3.50

Marinated olives, artisan breads, balsamic (v) (ga) £3.95

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## TEAS

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English breakfast, a traditional blend of full flavoured Assam from India's finest tea garden	£3.50
Oxford brew, full bodied strong black tea	£3.50
Earl of grey, a full bodied blend of Indian Assam and Ceylon orange pekoe and cornflower	£3.50
Girly grey, black Assam with rosebuds, orange pieces and vanilla	£3.50
Darjeeling, handpicked from springtime flush, light and elegant	£3.50
China jasmine, refined green tea with Jasmin blossoms	£3.50
China pai mu tan, the world's most natural tea made from the white peony plant	£3.50
Oolong Formosa, falls between black and green tea	£3.50
Mint infusion, with peppermint, lemongrass, lime blossom, safflower, marigold and cornflower	£3.50
Camomile, honey tones combined with aromatic lavender	£3.50
Red fruit infusion, a mix of rosehips, elderberries, redcurrants and hibiscus	£3.50

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## COFFEE AND HOT CHOCOLATE

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Americano	£3.50
Flat white	£3.50
Cappuccino	£3.50
Latte	£3.50
Hot chocolate	£3.80

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## COCKTAILS AND MOCKTAILS

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Orange Blossom, Cotswold gin with fresh orange juice and sweet vermouth	£6.50
Damn shame, Waddesdon damson gin with Nyetimber demi sec sparkling wine	£10.50
Lemon and vanilla, freshly squeezed lemons with hints of vanilla	£5.50
Elderflower, elderflower with soda water, fresh mint and lime	£5.50

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## BEERS AND CIDERS

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

**Food allergies or intolerances? Before ordering please speak to our staff about your requirements.**

**(va) vegetarian available, (ga) gluten free available, (n) nuts, (v) vegetarian, (vg) vegan (d) dairy free**

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