

# THE MANOR RESTAURANT

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## STARTERS

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Seasonal soup, artisan breads

Pork & chicken terrine, apple chutney, toasted sour dough

Roast beetroot, whipped goat's cheese, pine nuts, sultanas, olive tapenade, toasted sourdough

Smoked seas trout, watercress, horseradish cream

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## MAIN COURSES

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Rib of 28 day aged sirloin of beef, braised ox cheek, Yorkshire pudding, goose fat potatoes, cauliflower cheese, honey roast carrots, spring vegetables, Rothschild red wine jus

Pork loin, crackling, bramley apple sauce, Yorkshire pudding, goose fat potatoes, cauliflower cheese, honey roast carrots, spring vegetables, Rothschild red wine jus

Sea bass, Provençal vegetables, tomato butter sauce, basil oil

Asparagus courgette, pea, broad bean risotto, parmesan crisp, pea shoots

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## DESSERTS

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Sticky toffee pudding, vanilla ice cream, candied pecans

Passion fruit crème brulee, coconut sorbet, marinated pineapple

Lemon meringue cheesecake, lemonade parfait

Lincolnshire poacher, camembert, Oxford blue, biscuits, grapes, fig chutney two course £25.50

Tea, coffee, bottled water three courses £28.50

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## AFTERNOON TEA

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Pea & mint tartlet, smoked bacon, leek & parmesan tartlet,  
smoked salmon & free range egg sandwich, chicken caesar croissant,  
cream cheese & asparagus roulade, pork & chicken terrine, crispbread, apple chutney

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

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## SIDES

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Posh chips £3.95

Dressed leaves £3.50

Marinated olives, artisan breads, balsamic £3.95

**Food allergies of intolerances? Before ordering please speak to our staff about your requirements. A discretionary 10% service charge will be added to your bill, just let us know if you would prefer to have it removed**

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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 presse 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

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