

THE MANOR RESTAURANT

SET MENU

Tomato & bocconcini salad with basil oil (v) (ga)	
Slow cooked chicken, serrano ham, tomatoes, garlic, rice, aioli (va) (ga)	
Strawberry cheesecake mousse, strawberries, strawberry parfait (ga)	two courses £22.95
Tea, coffee, bottled water	three courses £26.95

EXPRESS MENU

Seasonal soup, trio of rarebits, goats cheese & caramelised 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

Roast duck, duck croquette, crispy potatoes, peas a la francaise, Rothschild gravy £18.00

Stuffed courgette flower, pea puree, saute potatoes, greens, mint oil (v) £14.50

LIGHT PLATES

Free range chicken, little gem, lardons, tomatoes, focaccia croutons, parmesan, caesar dressing (ga) £10.50

Tuna nicoise, saute potatoes, free range egg, green beans, olives, dressed leaves (g) £11.50

Ham hock terrine, crispy bon bon, piccalilli, sour dough, dressed leaves (ga) £10.50

Mozzarella, tomato arancini, pesto, vegetable crisps, dressed leaves (v) £9.50

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

TEAS

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

COFFEE AND HOT CHOCOLATE

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

COCKTAILS AND MOCKTAILS

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

BEERS AND CIDERS

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