

THE MANOR RESTAURANT

SET MENU

Tomato & bocconcini salad with basil oil (v) (g)	
Slow cooked chicken, pancetta, tomatoes, garlic, rice, aioli (va) (g)	
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 leg, boulangere potatoes, peas a la francaise, Rothschild gravy (g) £18.00

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

Confit chicken, little gem, lardons, tomatoes, focaccia croutons, parmesan, caesar dressing (ga) £13.50

Tuna nicoise, saute potatoes, free range egg, green beans, olives, dressed leaves (g) (d) £14.50

LIGHT PLATES

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

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

AFTERNOON TEA

Pea & pecorino tartlet, leek & smoked haddock tartlet,
smoked salmon & black pepper cream cheese roulade, egg mayonnaise sandwich,
pork & chicken terrine, crispbread, chutney, cucumber sandwich

Vanilla & raspberry pannacotta, carrot and pecan cake, gateaux opera,
passion fruit meringue tartlet, lemon 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