

THE MANOR RESTAURANT

SET MENU

Seasonal soup, artisan bread (v) (ga)	
Roast pork loin, rosemary rosti, purple sprouting broccoli caramelised apple & mustard sauce (va) (g)	
Sticky toffee pudding, vanilla ice cream, brandy snap (ga)	two courses £22.95
Tea, coffee, bottled water	three courses £26.95

EXPRESS MENU

Seasonal soup, trio of rarebits, goat's cheese & caramelised red onion, pear & stilton, welsh, dressed leaves, celeriac remoulade (ga)	
Lemon posset, autumn berry compote, toasted seed granola (ga)	£16.50

CLASSIC COURSES

Haddock, Waddesdon ale batter, chips, mushy peas, tartare sauce, charred lemon (d)	£16.90
Haunch of venison, baked celeriac, purple sprouting broccoli, cauliflower (g)	£16.00
Pumpkin, sage & parmesan risotto, vegetable crisps, toasted pumpkin seeds (vg) (d)	£13.50
Oven roast cod, lentils, carrots, peas, onion, celery & garlic broth, pancetta crisps (g) (d)	£15.00
Ox cheek, casserole of onions, mushrooms & bacon, mash, roasted roots (g)	£13.50

LIGHT PLATES

Chicken liver pate, fig chutney, sour dough, salad of apple & honey dressed leaves (d) (ga)	£10.50
Shallot tart, English blue brie, salad of beetroot, walnuts, dressed leaves (v) (n)	£9.50

AFTERNOON TEA

Goat's cheese, fig, red onion bruschetta, pumpkin & blue cheese tart egg mayonnaise sandwich, pork & chicken terrine, homemade chutney, duck & mustard mayonnaise bruschetta, smoked sea trout & horseradish roulade	
Carrot and pecan cake, gateaux opera, apple crumble pannacotta lemon meringue tartlet, blackberry 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, (g) gluten free (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**