

THE MANOR RESTAURANT SUNDAY LUNCH

STARTERS

- Seasonal soup, artisan breads (v) (ga)
Pork & chicken terrine, fig chutney, sour dough toast (ga) (d)
Goat's cheese & onion toast, pear, walnut, dressed leaves (v)
Smoked sea trout, beetroot, watercress, horseradish cream (g)

MAIN COURSES

- 28 day aged sirloin of beef, braised ox cheek, Yorkshire pudding, goose fat potatoes, cauliflower cheese, vanilla carrots, braised cabbage with bacon, Rothschild red wine jus (ga) (da)
Pork loin, crackling, bramley apple sauce, Yorkshire pudding, goose fat potatoes, cauliflower cheese, vanilla carrots, braised cabbage with bacon, roast gravy (ga) (da)
Sea bass, steamed greens, sauté potatoes, tomato butter sauce (g)
Pumpkin, sage, parmesan risotto, vegetable crisps, toasted pumpkin seeds (vg) (d)

DESSERTS

- Sticky toffee pudding, vanilla ice cream, brandy snap
Caramalised poached apples, set custard, brown butter crumble, apple sorbet (n) (ga)
Autumn mess, blackberry ripple ice cream (ga)
Fig & walnut Bakewell, cinnamon ice cream (n) (ga)
Tea, coffee, bottled water **two course £25.50** **three course £28.50**

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

- Roast potatoes (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) (da) dairy free/available
A discretionary 10% service charge will be added to your bill, just let us know if you would like to have it removed**