

# THE MANOR RESTAURANT SUNDAY LUNCH

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## STARTERS

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Seasonal soup, artisan breads (v) (ga)

Pork & chicken terrine, fig chutney, sour dough toast (ga) (d)

Goat's curd & onion toast, Waddesdon quince jelly, land cress (v)

Waddesdon gin cured salmon, beetroot, land cress, dill cream (g)

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## MAIN COURSES

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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)

Pan fried sea bass, oven roast new potatoes, seasonal greens, lemon butter sauce (g)

Pea pancake, seasonal greens, roasted new potatoes, pea shoots, lemon butter sauce (v) (g)

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## DESSERTS

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Apricot & pistachio Bakewell tart, vanilla ice cream (n)

Mango, lime, passion Eton mess, mango & passionfruit sorbet (g)

Chocolate & hazelnut mousse cake, caramel ice cream (g) (n)

Apple & cinnamon crumble, English custard (g available)

Tea, coffee, bottled water

**two course £25.50**

**three course £28.50**

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## AFTERNOON TEA

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Egg and land cress sandwich, pan fried ham and cheddar sandwich  
pea and ewe's cheese tartlet, pork & chicken terrine, homemade chutney,  
goat's curd and caramelised onion tartlet, Waddesdon gin cured salmon with dill cream

Apple crumble pannacotta , mango & passion fruit macaron, pistachio & cherry opera cake,  
mini black tea and honey cake, lime & coconut meringue tart, scone, strawberry jam with clotted cream

Exotic routes tea (see selection overleaf) £22.50

Waddesdon English sparkling wine, perfect with afternoon tea £27.00

(v) (d) (g) (vg) available

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## SIDES

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Roast potatoes (d) (g) £3.95

Dressed leaves (v) (d) (g) £3.50

Marinated olives, artisan breads, balsamic (v) (ga) £3.95

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## TEAS

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Ceylon English breakfast tea, a poignant, bright, full body orthodox leaf tea	£3.50
Black Assam tea, a highly malty, invigorating and rich	£3.50
White pear tea, a gentle, smooth and delicate tea that is inclusive of white tea and green tea	£3.50
Southern mint tea, made from the most luxurious and freshest mint leave from around the world	£3.50
Earl grey tea, where the earl grey tradition meets with the oil of bergamot	£3.50
Tropical green tea, a natural infusion of the most rare and luxurious green teas in Asia	£3.50
Darjeeling black tea, grown at the highest of altitudes in the mountains	£3.50
Jasmine flower green tea, a perfect infusion of taste, colour and aroma	£3.50
White tea, known as the purest, uplifting, fresh and charming	£3.50
Oolong tea, a well roasted, dark and rich tea with a malty aroma	£3.50
Chamomile tea, sun kissed golden delights, naturally soothing and caffeine free	£3.50
Berry tea, a fruity heaven of black Assam tea mixed with rosehips	£3.50
Maharaja chai, with a pure black tea base, cinnamon, cardamom and ginger	£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, Waddesdon gin with fresh orange juice and sweet vermouth	£6.50
Damn shame, Waddesdon damson gin with Waddesdon English 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

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## BEERS AND CIDERS

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Waddesdon gardener's ale with quince (abv 4.2%)	£5.50
Dunkerton's premium organic cider (abv 7%)	£5.50
Sam Smith's pure brewed lager (abv 5%)	£5.50

**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**