



THE MANOR RESTAURANT

Set menu

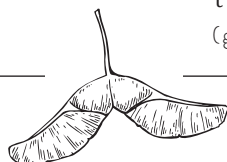
Seasonal soup using produce from the Eythrope kitchen garden at Waddesdon, artisan bread, butter (v)

Waddesdon Estate chicken, leek and tarragon open pie
mashed potatoes, seasonal vegetables

The Manor's sticky toffee pudding
homemade vanilla ice cream, brandy snap

Tea, coffee, bottled water

two courses £22.95 / three courses £26.95
(gluten free, vegan and vegetarian options available)



Mains

Haddock in Waddesdon ale batter,
homemade chips £16.90

crushed garden peas, tartare sauce,
lemon wedge (d)

Pan fried pork chop & crispy pork croquette
with wholegrain mustard & apple puree £17.50

purple sprouting broccoli, rich pork gravy (d)

Rare roast estate lamb
& Eythrope garden vegetables £16.50

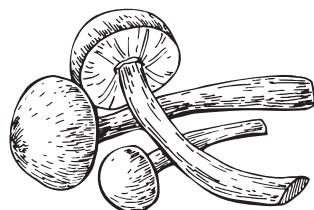
slow cooked celeriac puree, rich Rothschild
red wine sauce, locally grown mustard greens (g)

Pan fried salmon fillet
& smoked bacon lardons £14.90

oven roasted potatoes, crispy shallots,
pea sauce (g)

Crisp stuffed mushrooms
& braised lentils £13.00

roasted Eythrope garden vegetables,
Buckinghamshire leaves,
almond yoghurt (vg) (g)



Sides

Light plates

Crab & chilli fishcakes £11.50

shredded lettuce, coriander dressing, pickled radish

Pumpkin & goats cheese risotto cake £10.50

rocket salad, vegetable crisps (v)

Chips (vg) (d) (g) £3.95

Dressed leaves (v) (d) (g) £3.50

Marinated olives, Waddesdon rapeseed oil £3.95

artisan breads, balsamic (v) (ga)

Afternoon tea

pumpkin & blue cheese tartlet

spinach & goat's curd tartlet

pork & chicken terrine with the Manor's chutney

egg & cress sandwich

home-smoked sea trout with chive cream

home-smoked chicken & aioli sandwich

opera cake

apple crumble macaron

lemon & blackberry posset with toasted seeds

chocolate, pear & hazelnut tartlet

mini carrot & walnut cake

homemade scone with strawberry jam & clotted cream

Exotic routes tea (see selection overleaf) £22.50

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

Waddesdon English sparkling wine, perfect with afternoon tea £27.00

Waddesdon board

Seasonal soup,
Waddesdon gin cured salmon,
oak smoked sea trout,
smoked chicken,

cured Chiltern meats,
light salad, artisan toasts,
homemade savoury jelly (ga)

Lemon posset, fruit compote,
toasted seed granola (ga)

£16.50



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Desserts

Plum Bakewell Tart £7.50

Waddesdon damson gin ripple ice cream (n)

Blackberry, apple & pistachio trifle £7.50

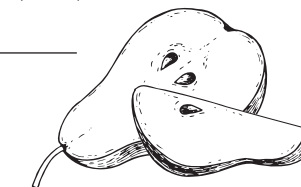
blackberry sorbet (n) (ga)

Dark chocolate & pear mousse cake £7.50

candied hazelnuts, whisky caramel ice cream (n) (g)

The Manor's sticky toffee pudding £7.50

homemade vanilla ice cream, brandy snap



Teas £3.50

Ceylon English breakfast tea,
a poignant, bright, full body orthodox leaf tea

Oxford brew,
full bodied, strong black tea

White pear tea,
a gentle, smooth and delicate tea that is inclusive
of white tea and green tea

Southern mint tea,
made from the most luxurious and freshest mint leave
from around the world

Earl grey tea,
where the earl grey tradition meets with the oil of bergamot

Tropical green tea,
a natural infusion of the most rare and luxurious
green teas in Asia

Darjeeling black tea,
grown at the highest of altitudes in the mountains

Jasmine flower green tea,
a perfect infusion of taste, colour and aroma

White tea,
known as the purest, uplifting, fresh and charming

Oolong tea,
a well roasted, dark and rich tea with a malty aroma

Chamomile tea,
sun kissed golden delights, naturally soothing and caffeine free

Berry tea,
a fruity heaven of black Assam tea mixed with rosehips

Chilli chocolate tea,
a pure black tea with subtle heat and sweetness

Coffee & hot chocolate

Americano £3.50

Flat white £3.50

Cappuccino £3.50

Latte £3.50

Hot chocolate £3.80

Cocktails & mocktails

Orange blossom £6.50

Waddesdon gin with fresh orange juice and sweet vermouth

Damn shame £10.50

Waddesdon damson gin with Waddesdon English sparkling wine

Lemon and vanilla £5.50

freshly squeezed lemons with hints of vanilla

Elderflower £5.50

elderflower with soda water, fresh mint and lime

Beers & ciders

Waddesdon gardener's ale with Eythrope quince ABV 4.2% £5.50

Dunkerton's premium organic cider ABV 7% £5.50

Waddesdon shepherd's gold ale with estate barley ABV 4.8% £6.00

