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## WELCOME

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**GUESTS ON INCLUSIVE PACKAGES HAVE A FOOD ALLOWANCE OF £32.00 PER PERSON FOR DINNER.**

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## COCKTAILS

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<b>HATHERLEY HONEY &amp; THYME</b> Hatherley Honey Gin, Blood Orange Gin, Honey Syrup, Fever Tree Tonic, Grenadine and Thyme	<b>£12.00</b>	<b>COSMOPOLITAN</b> Vodka, Cointreau, Cranberry Juice and a Squeeze of Fresh Lime Juice	<b>£11.00</b>
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## NIBBLES

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<b>MISTIVA MARINATED OLIVES</b> <i>GF</i>	<b>£5.00</b>	<b>FRESHLY BAKED SELECTION OF BREAD</b> Balsamic and oil	<b>£5.00</b>
<b>TRIO OF ARANCINI BALLS</b> Flavoured with butternut squash and sage <i>V, GF</i>	<b>£7.00</b>	<b>PORCINI MUSHROOM RAVIOLI</b> Burnt butter, with sage, capers & parmesan, finished with truffle oil	<b>£7.00</b>
<b>CUMBERLAND SAUSAGE SCOTCH EGG</b> Red onion chutney	<b>£8.00</b>	<b>MANOR SAUSAGE ROLL</b> Onion jam	<b>£7.00</b>

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## STARTER

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<b>CHEF'S SOUP OF THE DAY</b> Freshly baked bread <i>VE, DF, GF available on request</i>	<b>£8.00</b>	<b>BEEF SHIN CROQUETTE</b> Rocket salad	<b>£8.50</b>
<b>SMOKED MACKEREL MOUSSE</b> Sourdough crouton, arugula	<b>£9.00</b>	<b>CRISPY GOATS CHEESE</b> Bed of frisée lettuce leaves, plum gel <i>V</i>	<b>£8.00</b>
<b>PULLED PORK &amp; APPLE RILLETTE</b> Toasted french baguette, spiced apple chutney <i>GF available on request</i>	<b>£8.00</b>		

### ALLERGEN STATEMENT

All our food and drinks have been freshly prepared on our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

**VE = Vegan, V = Vegetarian, GF = Gluten Free, DF = Dairy Free, \* = Available on Request**

### SERVICE CHARGE

If paying by cash or card a discretionary 10% service charge will be added to your bill. If charged back to your room a 3% service charge will be applied to your final bill. This charge will be wholly distributed to our team members.



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## MAIN

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<b>SLOW COOKED PORK BELLY</b> Black pudding, sausage meat and apple bon bon, sauteed potato, truffle cream sauce	£21.00	<b>WILD MUSHROOM AND SPINACH RISOTTO</b> Roasted cherry tomatoes <i>VE, DF</i>	£18.00
<b>LAMB RUMP</b> Mashed sweet potato, roasted shallots and parsnips, espresso jus <i>GF</i>	£24.00	<b>BUTTER CHICKEN CURRY</b> Served with mini naan bread, mini poppadom <i>GF on request</i>	£20.00
<b>MORROCAN BUTTERNUT SQUASH TAGINE</b> Red onion, cranberries, harissa couscous <i>DF, V, VE, GF available on request</i>	£18.00	<b>CONFIT DUCK LEG</b> Fondant potatoes, red cabbage, cherry jus <i>GF</i>	£20.00
<b>HERB CRUSTED COD LOIN</b> Ratatouille vegetables, spinach, new potatoes <i>GF</i>	£20.00	<b>ROASTED TURKEY BREAST</b> Sage and onion stuffing, pig in blanket, honey roasted carrots, parsnips, sprouts, roasted potatoes, red cabbage, gravy <i>GF available on request</i>	£21.00

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## GRILL

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<b>10OZ SIRLOIN STEAK</b> Triple cooked chips, watercress <i>Chef recommends the steak to be served medium rare</i> <i>GF</i>	£29.00	<b>SATAY CHICKEN</b> Asian style salad, french fries, satay sauce on the side <i>GF, contains nuts</i>	£19.00
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## SIDES

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<b>HONEY GLAZED CARROTS</b> <i>VE without honey</i>	£4.00	<b>TRUFFLE AND PARMESAN CHIPS</b>	£6.00
<b>BRAISED RED CABBAGE</b> <i>VE without butter</i>	£4.00	<b>PIGS IN BLANKETS</b>	£6.00
<b>GREEN BEANS</b>	£4.00	<b>GARLIC BREAD</b>	£5.00
<b>SKINNY FRIES</b>	£5.00	<b>MIXED LEAF SALAD</b>	£4.00
<b>SWEET POTATO FRIES</b>	£5.00	<b>PEPPERCORN/BÉARNAISE SAUCE</b>	£4.00
<b>TRIPLE COOKED CHIPS</b>	£5.00	<b>CRANBERRY SAUCE</b>	£4.00