



WELCOME

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

COCKTAILS

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

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

STARTER

CHEF'S SOUP OF THE DAY Freshly baked bread <i>VE, DF, GF available on request</i>	£8.00	PULLED PORK & APPLE RILLETTE Toasted french baguette, spiced apple chutney <i>GF available on request</i>	£8.00
GIN CURED SALMON GRAVALAX Rye bread, mustard mayo, salmon caviar <i>GF available on request</i>	£9.00	BEEF SHIN CROQUETTE Horseradish, rocket salad	£8.50
MELANZANE ROLL Ricotta cheese wrapped in crispy aubergine, arrabbiata sauce <i>V</i>	£8.00	CRISPY GOATS CHEESE Bed of frisée lettuce leaves, plum gel <i>V</i>	£8.00

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.



MAIN

SLOW COOKED PORK BELLY Black pudding, sausage meat and apple bon non, sauteed potato, truffle cream sauce	£21.00	BUTTER CHICKEN CURRY Served with mini naan bread, mini poppadom <i>GF on request</i>	£20.00
LAMB RUMP Sweet potato, roasted shallots and parsnips, espresso jus <i>GF</i>	£24.00	CONFIT DUCK LEG Fondant potatoes, red cabbage, cherry jus <i>GF</i>	£20.00
MORROCAN BUTTERNUT SQUASH TAGINE Red onion, cranberries, harissa couscous <i>DF, V, VE, GF available on request</i>	£18.00	HARISSA MARINATED CAULIFLOWER STEAK Wild rice, cherry tomato on the vine, chimichurri <i>VE, V, DF</i>	£18.00
POACHED HAKE Chorizo crumb, spinach, new potatoes and piperade (tomato sauce with peppers)	£20.00	HONEY GLAZED CHICKEN Thyme infused winter vegetable crepe, carrot puree	£21.00
PEA AND HAM RISOTTO Spinach, white wine and black pepper sauce <i>GF, V available on request</i>	£18.00		

GRILL

10OZ SIRLOIN STEAK Triple cooked chips, watercress <i>Chef recommends the steak to be served medium rare</i> <i>GF</i>	£29.00	GRILLED FILLET OF SWORDFISH Warm shallot, potato and spinach salad <i>GF, DF</i>	£21.00
SATAY CHICKEN Asian style salad, french fries <i>GF, contains nuts</i>	£19.00		

SIDES

HONEY GLAZED CARROTS <i>VE without honey</i>	£4.00	BRAISED RED CABBAGE <i>VE without butter</i>	£4.00
GREEN BEANS	£4.00	TRUFFLE MAC AND CHEESE	£7.00
SKINNY FRIES	£5.00	GARLIC BREAD	£5.00
TRIPLE COOKED CHIPS	£5.00	SWEET POTATO FRIES	£5.00
TRUFFLE AND PARMESAN CHIPS	£6.00	PEPPERCORN/BÉARNAISE SAUCE	£4.00
MIXED LEAF SALAD	£4.00		