

## Prix Fixe Menu

**Lunch** (Tuesday to Saturday)    **2 Courses £16**                    **3 Courses £19**  
**Dinner** (Tuesday to Friday)    **2 Courses £20**                    **3 Courses £25**



### Pigeon

Warm salad of English wood pigeon, beetroot jelly, sautéed wild mushrooms and bacon foam

### Scallop

Simply baked Cornish scallop in the shell, hazelnut, coriander and lime

### Soup (v)

Freshly made soup of the day

### Salad (v)

Red endive and avocado pear salad, blue cheese and caramelized walnuts (starter or main-course)



### Lamb

Slow braised lamb shoulder, mustard spiked sauce, cassalette of lambs kidneys and flageolet beans

### Sea Trout

Shallow pan fried sea trout fillet, buttered Savoy cabbage, prawn and caper white butter sauce

### Sweet Potato & Courgette (v)

Sweet potato and courgette lasagne, roast vine cherry tomatoes and basil pesto



### Coconut

Coconut panna-cotta, saffron and cinnamon ice cream

### Toffee

Sticky toffee pudding, toffee sauce

### Fruits

Freshly cut fruits, Manor crafted ice creams or sorbets

### Cheese

Artisan cheeses, chutney and biscuits