

Sunday Lunch Menu

Starters

Baked fillet of cod Butternut squash, scallop and chive cream, rocket leaves

> Curried roasted celeriac soup Mint crème fraiche

Fennel and beetroot salad tartlet Spiced cashew nuts, parmesan foam, estate honey

Lamb stew Carrot and parsnip puree, straw potatoes

Smoked chicken Caesar salad Baby gem, croutons, lardons, parmesan, Caesar dressing

Main Course

Baked supreme of manor farm chicken Chorizo, bean and vegetable cassoulet, red pepper dressing

> Beetroot and asparagus risotto Shaved truffle

Roast leg of estate lamb Potato tart, carrot, broccoli, cauliflower, green beans, onion velouté

Slow braised estate longhorn beef Crispy potato terrine, lightly spiced carrot, confit red onion, pepper sauce

Tempura of plaice Seafood chowder with orzo pasta, sweetcorn, spinach, lobster bisque

Desserts

Chocolate brownie Toffee sauce, apple ice cream

Lemon cake Raspberry coulis, raspberry sorbet

Strawberry and pistachio lollipop Chantilly cream, popping candy, bee pollen, cocoa nibs

Tea or coffee 3 courses £37.50 | 2 courses £30.00

Please check with you server for allergen information