

A La Carte

Food Commitment

We source all our ingredients as locally as possible in order to create a menu designed around the best quality and freshest produce. We are committed to serving quality produce from the West Country, prepared with care and delivered with passion.

STARTERS

Manor House Soup of the Day
Homemade Bread and Cornish Butter

Terrine of Game
Kumquat Chutney and Charred Brioche

Cornish Gin and Beetroot Cured Salmon
Horseradish Bellini's and Beetroot Crème Fraiche

Pan-Fried Scallops
Mango and Chilli Salsa and Parma Ham Crisps

Pressed Belly Pork
Rhubarb Puree and Braised Cider Swoodles (Swede Noodles)

Wild Mushroom Duxelles Wellington
Sauce Vierge

MAINS

Pan-Roasted Supreme of Chicken
Confit Leeks, Straw Potatoes, Wild Mushroom and Pea Fricassee

Confit of Duck Leg and Breast
Scented Braised Red Cabbage, Fondant Potato and Berry Jus

Lamb Shank Braised in Menu Dhu Ale
Leek and Spring Onion Rosti, Savoy Cabbage and Bacon with Redcurrant Reduction

Ballotine of Hake
Crab and Sundried Tomato Mousse, Charred Asparagus, Olive Oil Creamed Potato, Bacon and Red Onion Vinaigrette

Oven-Baked Fillet of Sea Bass
Cornish Clam Nage, Rainbow Chard, Beetroot and Goats Cheese Gnocchi

Polenta and Basil Cake
Roasted Mediterranean Vegetables, Grilled Halloumi and Romesco Pesto

All mains will be accompanied by Fresh Vegetables

SIDES

Hand Cut Chips - Seasonal Leaf Salad – Market Fresh Vegetables

Sweet Treats

PUDDINGS

Lady Grey Panna Cotta

Stem Ginger Crumb and Cornish Rhubarb Confit

Saffron and Orange Marmalade Bread Pudding

Crème Anglaise and Candied Orange Peel

Honey and Thyme Chocolate Mousse

Hazelnut Praline and White Chocolate Soil

White Chocolate and Raspberry Cheesecake

Crushed Meringue and Blueberry Compote

White Chocolate Parfait

Brandy Snap Basket and Red Berries

Crème Caramel

Crème De Cacao Biscuit

LOCAL AWARD-WINNING ICE-CREAM

Callestick Farm Cornish Dairy Ice-Cream

Choice of Flavours From Chocolate, Vanilla, Strawberry

ARTISAN CHEESE BOARD

Your choice of either 12 Month Mature Cheddar, Cornish Brie, Cornish Yarg, Cornish Blue or Smoked Cheese. Served with Biscuits, Grapes and Homemade Chutney.

Three Cheeses

Four Cheeses

Five Cheeses

LIQUEUR COFFEE

Please select your Liqueur

Jameson, Baileys, Amaretto, Cognac, Tia Maria, Cointreau,
Calvados, Frangelico or Choose your own (POA)

Food Allergy Notice

Please be advised that food prepared here on the premises may contain the following ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish

For special dietary requirements or allergen information, please speak to a member of the Hospitality team.