



SUNDAY LUNCH MENU

3 courses for £36

STARTERS

GUINEAFOWL CONFIT TERRINE

BLACK PUDDING CRUMB AND DATE PUREE

MUSHROOM ARANCINI

TRUFFLE MAYONNAISE, PARSLEY AND PARMESAN

GRILLED HALIBUT

YUZU DRESSING, FENNEL JAM, WATERCRESS CRISPS

MAINS

TRADITIONAL ROAST

WITH ALL THE TRIMMINGS

- BEEF FROM THE MANOR
- ROAST PORK LOIN

PAN FRIED STONEBASS

NEW POTATOES, SEA VEGETABLES, YEAST BEURRE BLANC

VEGETABLE WELLINGTON

BRAISED SHALLOT, SHERRY CREAM

DESSERTS

CHRISTMAS PUDDING

BRANDY BUTTER, CLOTTED CREAM ICE CREAM

CARROT PARFAIT DUSTED IN CARROT SUGAR

COCONUT PANNA COTTA AND GINGER CRUMB

DATE DELICE

MANDARIN SORBET AND VINEGAR, MACADAMIA CRUMB

SPARKLING	125ML	500ML	750ML
2018 PROSECCO , VILLA MARCELLO, ITALY	£9		£39
2015 BLANC DE BLANCS , GUSBOURNE, ENGLAND	£13.50		£81
2016 ROSÉ , GUSBOURNE, ENGLAND	£18.50		£105
NV BRUT RESERVE , CHARLES HEIDSIECK, CHAMPAGNE	£18.50		£105

WHITE	125ML	500ML	750ML
2019 GRENACHE BLANC , MONROUBY, FRANCE	£6	£23	£29
2019 VINHO VERDE , VALE DO HOMEM, PORTUGAL	£7	£26	£37
2019 ALBARINO 'RESERVE' , BODEGAS GARZON, URUGUAY	£9	£35	£50
2017 PINOT GRIS , GREYWACKE, NEW ZEALAND	£10	£39	£55

ROSÉ	125ML	500ML	750ML
2019 MAGALI , ST ANDRE DE FIGUERE FRANCE	£9	£34	£55

RED	125ML	500ML	750ML
2018 MONASTRELL , CASTANO, SPAIN	£6	£23	£29
2019 PINOT NOIR 'RESERVA' , EMILIANA, CHILE	£7	£26	£38
2016 CABERNET-SHIRAZ , WILLUNGA 100, AUSTRALIA	£8	£30	£42
2018 SANGIOVESE-MERLOT 'DAINERO' , CASTIGLION DEL BOSCO, ITALY	£10	£39	£53

SWEET	70ML
2017 BOTRYTIS VIOGNIER , YALUMBA, AUSTRALIA	£9.50
NV TAWNY PORT 'RP10' , RAMOS PINTO, PORTUGAL	£10
2015 SAUTERNES , CHATEAU SUDUIRAUT, FRANCE	£10.50
NV TANNAT , VINEDOS DE LOS VIENTOS, URUGUAY	£13

OUR FAVOURITES

RAZZ FIZZ (MOCKTAIL) RASPBERRY, MANGO, GINGER ALE	£9
COTSWOLDS HARVEST (MOCKTAIL) APPLE, RHUBARB, ELDERFLOWER	£9
APEROL SPRITZ APEROL, PROSECCO, SODA	£12
WHATLEY MANOR MULLED WINE	£4.50