

# Brasserie

## at the Manor

### STARTERS

**Seafood Bisque – £16**  
Prawn, scallop, white fish, Thai spices, coconut  
M, CR, F, MO, CE, E

**Soup of the Day – £8**  
Please ask server for information

**Scallops & Pork Belly – £15**  
Celeriac puree, apple gel, red wine jus  
MO, SD, CE, M

**AAA Tuna Tartare – £17**  
Ponzu citrus dressing, cucumber, avocado,  
herbs, roe caviar  
F, SO, E, G

**Twice Baked Cheese Soufflé – £14**  
Creamed leeks, truffle  
E, G, M, MU, V, SD

**Beetroot & Goat Cheese Salad – £10**  
Horseradish snow, gin compressed cucumber,  
savory granola, shallot vinaigrette  
V, M, SD, G, NU, MU

**Ballotine of Foie Gras & Confit Duck Leg – £16**  
Bitter leaves, sauternes jelly, pain d'epice  
SD, G, E, M, NU

**Ceviche of the Day – £16**  
Watermelon, Peruvian Aji Amarillo passionfruit  
tiger's milk, shallots, radish, coriander  
F, CE, E, SO, E, G

### SALADS

**House Cured Salmon Gravlax – £16**  
Beetroot & grappa marinade, keta caviar, shaved  
baby beetroots, horseradish, micro seedling  
F, E, SD

**Classic Caesar Salad – £10 / £14**  
Baby gem, anchovies, croutons,  
parmesan  
G, E, FI, M, SO, SD

**Add King Prawns – £14 / £18**  
CR

**Add Chicken & Bacon – £13 / £17**

**Tomato & Buffalo Mozzarella Salad – £10 / £14**  
Basil, pinenut, shallot, fried capers, balsamic and  
tomato dressing  
NU, M, SD, V

### MAINS

**Baked Butternut Squash – £18**  
Grilled Tofu, caramelised onion, crispy  
kale, seasonal pesto, toasted seeds  
SO, CE, V, VG

**Oak Smoked Beef Brisket To Share – £64**  
Coleslaw, triple cooked chips,  
BBQ sauce, cornichons  
SD, E, G, MU, CE

**Slow-Cooked Lamb Shank – £28**  
Local lamb, caramelised root vegetables,  
truffle whip celeriac, natural braising jus  
CE, M

### FROM THE OCEAN

*We recommend choosing from our selection of sides to accompany your fish.*

**Locally Sourced Fish – £28**  
Please ask server for information

**Atlantic Lobster Thermidor – £65**  
Brandied wine sauce, herbs, Gruyere glazed cheese crust  
CR, M, G, E, MU

**AAA Tuna Sashimi Cut – £19**  
Spiced garden pepper salsa, physalis gel  
F, M

*Recommended served rare*

### STEAKS & SAUCES

*Experience our delicious steak collection, featuring premium cuts from selected British farms, expertly dry aged for a minimum of 36 days to deliver superb tenderness and flavour. Each steak includes a sauce*

**6oz Fillet – £34**  
M

**Caramelised Onion & Stilton**  
M

**10oz Ribeye – £32**  
M

**Peppercorn**  
M, SD

**8oz Sirloin – £28**  
M

**Red Wine & Port Jus**  
M, SD

**8oz Australian aged Wagyu Sirloin – £56**  
Recognised as the most luxurious beef in the world due to it's  
intense marbling, smooth texture and profound flavours  
M

### LITTLE ITALY

**Seasonal Risotto – £16**  
Please ask server for information

**Tagliatelle – £14**  
Mediterranean vegetables, pesto,  
pecorino  
G, SD, V

**Atlantic Lobster Tagliatelle – £36**  
Roast lobster pan jus, tomato,  
tarragon  
CR, M, G

### BURGERS

All of our burgers are served with triple cooked chips.

**Aged Wagyu Manor Burger – £18**  
8oz Wagyu beef, brioche bun, Monterey Jack cheese,  
mayonnaise, red onion, lettuce, tomato, pickle  
G, E, MU, SO, SD, M

**Curried Chickpea & Mushroom Burger – £16**  
Vegan brioche style bun, mango chutney, lettuce,  
tomato, red onion, pickle  
VG, G, SD, MU

### SIDES

All sides £4 each

**Triple Cooked Chips**  
VG

**Skinny Fries**  
VG

**Garlic Mushrooms**  
V, M

**Sautéed New Potatoes,**  
parsley butter  
M, V

**Side Salad**  
V, SD, MU

**Seasonal Greens**  
M, V

**Honey Glazed**  
Root Vegetables  
M, V

*If you have a food allergy or specific dietary requirement please inform a member of the hospitality team.*  
(VG) Vegan (V) Suitable For Vegetarians (G) Contains Gluten (M) Contains Milk (NU) Contains Nuts (S) Contains Sesame  
(E) Contains Egg (CR) Contains Crustacean (CE) Contains Celery (MO) Contains Molluscs (MU) Contains Mustard  
(F) Contains Fish (PE) Contains Peanuts (LU) Contains Lupin (SD) Contains Sulphur Dioxide (SO) Contains Soya

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