



## THE MANOR HOUSE HOTEL

### SHARES

**Roasted garlic camembert**, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt 25.00

### STARTERS

**Cotswold gin cured salmon**, horseradish & lemon gel 13.00  
**Burrata** with spiced pumpkin carpaccio, toasted seeds & hazelnut oil (v) 13.00  
**Chicken liver pâté** with bitter orange chutney and toasted brioche 10.50  
**Grassroots beef short rib crumpet** glazed with pickles & crispy onion 12.50  
**Caramelised celeriac soup** with pickled & roasted celeriac and hazelnut & rosemary pesto (pb) (v) 8.50  
**Celebration of beetroot** with cashew nut cream & golden beetroot sorbet (pb) (v) 10.00

### MAINS

**Fillet of stone bass**, salsify, potato terrine, milk crumb, hazelnut, broccoli, red wine juices 26.00  
**Sea bream** with shrimp vinaigrette & seaweed hollandaise 30.00  
**Butter poached chicken** with confit potato, tender stem broccoli, mushroom & chicken jus 24.00  
**Sweetcorn risotto** with marinated daterini tomatoes & toasted pine nuts 19.00  
**Treacle cured venison loin** with venison pithvier, red wine jus 32.00  
**8oz fillet steak** with fries, roast plum tomato & field mushroom and rocket 43.00  
**800g cote de boeuf** with fries, roast plum tomato & field mushroom and rocket 77.00  
**Add ons:**

### SIDES

**Maple roasted carrots** (pb) (v) 5.00  
**Chilli & garlic roasted broccoli** (pb) (v) 5.00  
**Lemon dressed rocket & Grana Padano salad** 5.00  
**Truffle & Italian hard cheese fries** (v) 6.50

*Nic Orr* Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

[www.cotswold-inns-hotels.co.uk](http://www.cotswold-inns-hotels.co.uk)