



Guildford Manor

HOTEL · VENUE · SPA

TO SHARE

Artisan bread, flavoured butters (V)	£6
Herb, garlic & chilli marinated olives (VG) [GF]	£4
Box baked camembert, garlic & rosemary, red onion jam, rustic bread (V) [GFO]	£14
Charcuterie platter, napolitan salami, serrano ham, chorizo; pork, apricot & pistachio terrine; red onion marmalade, pickles, olives, baguette [GFO]	£18

STARTERS

Leek, potato & vegan cheddar soup, parsley dumplings, truffle oil [VG]	£6
Farmhouse pork, apricot & brandy terrine, pumpkin pesto, baguette [GFO]	£7.5
Hazelnut crusted goat's cheese, mulled pear, chicory, spiced honeycomb, crackers (V) [GF]	£8
Smoked salmon, grain mustard & lemon 'sushi', soy sauce, horseradish & pink peppercorn [GF]	£9
Raw garden salad, radish, chick pea & golden beetroot with watercress, sprouts & seeds, raspberry dressing (add grilled chicken breast or salmon fillet for £3) (VG) [GF]	£8 /13

MAINS

Smoked haddock, saffron & egg fishcake, seaweed spaghetti, garden vegetables, poached egg, champagne cream	£14.5
Grilled sweet potato, jerk spices, black rice & pea, tomato relish, kale crisps (VG) [GF]	£13.5
Herb crusted cod, saffron & cardamon mash, artichoke crisps, tomato butter sauce	£15
Chicken supreme, smoky bacon, spinach & pinenut stuffing, nutty broccoli, thyme sauce [GF]	£17
Angus flat iron steak OR fillet steak, hand cut chips, tomato & garlic, welsh rarebit mushroom, peppercorn sauce [GFO]	£18.5 / £26

SIDES

All £4

Cauliflower & aged cheddar croquettes	Truffle & cheddar fries [GF]
Dauphinoise potatoes [GF]	Manor raw side salad [GF]
Garden vegetables, toasted sesame, soy [GFO]	

DESSERTS

Chocolate & marmalade mousse, almond crumble, roses & grilled marshmallows [GFO]	£7
Vanilla & rum panna cotta, honeycomb, spiced plums & gingerbread crisps [GFO]	£7
Winter berry compote, yoghurt, raspberry sorbet (VG) [GF]	£7
Conference pear & rosemary tarte tatin, butterscotch vanilla ice cream	£9
British cheese board, crackers, spiced nuts, rhubarb & apple chutney, warm bread [GFO]	£7/100g