



Guildford Manor

HOTEL · VENUE · SPA

Sharers

Selection of breads with extra virgin olive oil & drop of aged balsamic vinegar from Modena (V)	£7
Charcuterie platter including a selection of cured meats, brie, mature cheddar, pickles, olives, red onion jam, rustic bread [GFO]	£14
Box baked camembert with garlic & rosemary, red onion jam, rustic bread (V) [GFO]	£12

Starters

Chicken liver parfait, toasted brioche, caramelised red onion chutney, baby leaves [GFO]	£8
Raw beetroot carpaccio, balsamic vinaigrette, toasted hazelnut, rocket & blackberry salad, creme fraiche (VGO) [GF]	£8
Beef Carpaccio with mustard mayonnaise, rocket, capers & shaved parmesan [GF]	£11
Hand-crumbed chilli & mango king prawns with lemon mayonnaise	£9
Seared Scottish scallops with vegetable puree [GFO]	£11
Smoked salmon with crème fraiche, chives, dill, pink peppercorn and toasted brown bread [GFO]	£11
Sweet potato fritter, tangy coconut sauce, baby leaves (VG) [GF]	£9

Mains

Manor beef burger with melted cheese, streaky bacon and parmesan truffle chips	£16
Battered cod fillet & chips with mushy peas and tartar sauce	£16
Pan fried chicken breast with a creamy mushroom sauce served with fine green beans and new potatoes [GF]	£16
Red Thai curry with basmati rice (vegetarian, king prawn +£3 or chicken +£3)	£13
Mushroom & spinach risotto (in a creamy parmesan sauce or vegan option) (V) [GF]	£15
Pan fried fillet of Seabass with potato mash and tomato concasse [GF]	£19
Grilled beef fillet, roasted vine tomatoes, grilled flat mushroom, truffle chips served with béarnaise or peppercorn sauce [GF]	£26
Lamb rump with dauphinoise potato and tenderstem broccoli with a red wine jus [GF]	£22
Superfood salad with toasted walnuts, grilled bell pepper, red onion, beetroot, pomegranate, mixed seeds, honey lemon & yoghurt dressing (VG) [GF]	£15
Caesar salad, gem lettuce, dressing, croutons, parmesan (V) (add grilled chicken breast for £3)	£11

Sides (all £4.50)

New potatoes with parsley butter [GF]	Tomato, red onion & basil (VG) [GF]
Parmesan & truffle chips (V)	Green beans & basil pesto (V) [GF]

Desserts

Vanilla Cream Brulée with shortbread	£8
Sticky toffee pudding with vanilla ice cream	£7
Tart Au Citron	£7
Tirimisu	£7
Knickerbocker glory	£9
Fresh fruit salad with sorbet [VG]	£7
Selection of British Cheeses with grapes, apple and chutney	£12