



# Guildford Manor

HOTEL · VENUE · SPA

## TO START

SOUP OF THE DAY (VG) [GFO] £8  
toasted bread & butter

CHICKEN LIVER & TUACA PARFAIT [GFO] £9  
homemade onion jam, toasted sourdough

SILENT POOL CITRUS GIN & BEETROOT-CURED  
GRAVALAX [GFO] £11 (\*£3)  
fennel & dill salad, horseradish cream, caper berries,  
melba toast

HERITAGE TOMATOES (VG) [GF] £8  
tomato broth, foraged leaves

## TO SHARE

WARM BREAD SELECTION (VG) £6  
olive oil & balsamic vinegar

HONEY, ROSEMARY & GARLIC BAKED  
CAMEMBERT (V) £17  
red onion jam, toasted ciabatta

CHARCUTERIE PLATTER £18  
selection of artisan meats & cheese, pickles,  
olives, condiments, bread & crackers

## TO FOLLOW

PAN FRIED POTATO GNOCCHI (V / VGO) £18  
Mediterranean vegetables, olives, wild rocket, basil, ripped mozzarella, toasted pine nuts

SUFFOLK CHICKEN BALLOTINE [GF] £20  
spring onion mousse, permantier potatoes, baby heritage carrots

SLOW COOKED ORCHARD FARM PORK BELLY [GF] £21  
confit garlic mash, Spring greens, burnt apple puree

PAN SEARED FILLET OF STONE BASS [GF] £23 (\*£5)  
sauteed samphire potatoes, purple sprouting broccoli, sauce vierge

MOROCCAN SPICED LAMB OR VEGETABLE TAGINE VG [GF] £22 (\*£4) / £19  
spiced couscous, apricots, toasted almonds

SPRING SUPERFOOD SALAD (VG) [GF] £18  
purple sprouting broccoli, butternut squash, edamame beans, rainbow quinoa, pomegranate seeds,  
avocado, baby spinach, pumpkin seeds, candied pecans

## FROM THE GRILL

GUILDFORD MANOR STEAK MINCE BURGER £18  
Applewood smoked cheddar, bourbon tomato chutney, brioche bun, onion rings, coleslaw & fries

SURREY FARMED RIBEYE STEAK £29 (\*£10)  
triple cooked chips, roasted vine cherry tomatoes, Portobello mushroom stuffed with a blue cheese rarebit  
Choice of Peppercorn sauce or marrow butter

## TO COMPLEMENT (all £5)

Dressed mix of seasonal leaves (VG) [GF]

Triple cooked chips, cajun spice (VG) [GF]

Rocket, tomato & parmesan salad,  
pomegranate molasses (VGO) [GF]

Buttered green Spring vegetables (VGO) [GF]

A discretionary 12.5% service charge will be added to your bill

\*denotes supplement fee for guests on a 2 course set menu. Sharers may be selected, but count as 2 courses

Please inform staff member of any dietary requirements



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## TO FINISH

WHITE CHOCOLATE & BLOOD ORANGE PANNA COTTA [GF] £9

honeycomb, blackberry & tonic syrup

COCONUT & DARK CHOCOLATE DELICE (VG) [GF] £9

blackberry compote

STICKY TOFFEE PUDDING £9

Muscovado & vanilla ice cream

SELECTION OF BRITISH CHEESES (V) £12 (\*£3)

Artisan biscuits, grapes, celery sticks, homemade tomato chutney

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