

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 FOLLOW

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

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

TO COMPLEMENT (all £5)

Rocket, tomato & parmesan salad, pomegranate molasses (VGO) [GF] Buttered green Spring vegetables (VGO) [GF]



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