



Guildford Manor

HOTEL · VENUE · SPA

TO START

WARM BREAD SELECTION (VG) £6

olive oil & balsamic vinegar

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

HONEY, ROSEMARY & GARLIC BAKED CAMEMBERT (V) £17

red onion jam, toasted ciabatta

*(not included in set menu)

TO FOLLOW

All roasts served with roast potatoes, selection of vegetables & Yorkshire Pudding

SLOW COOKED ORCHARD FARM PORK BELLY, BURNT APPLE PUREE [GFO] £18

STRIP LOIN OF BRITISH BEEF COOKED IN CRACKED BLACK PEPPER & SEA SALT [GFO] £20 (*£2)

LEMON & THYME SUFFOLK CHICKEN SUPREME [GFO] £18

GOAT'S CHEESE WITH SWEET POTATO, WILD MUSHROOM & SPINACH WELLINGTON (V) £17

PAN SEARED FILLET OF STONE BASS [GF] £23 (*£5)

sautéed samphire potatoes, purple sprouting broccoli, sauce vierge

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

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

*denotes supplement fee for guests on a 2 course set menu

Please inform staff member of any dietary requirements