



Guildford Manor

HOTEL · VENUE · SPA

WINTER DINNER MENU

We pride ourselves in using local ingredients to offer a menu inspired by simple yet hearty cuisine,
using the finest seasonal ingredients.



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TO START

SOUP OF THE DAY (VG) [GFO] £8

artisan bread & butter

DUCK & PORK TERRINE £9

cranberries, pistachio, crunchy Winter salad, toasted
sourdough

SOY, BEETROOT & SILENT POOL RYE GRAIN

VODKA GRAVLAX [GFO] £11 (*£3)

fennel & dill salad, horseradish cream, caper berries,
melba toast

PAN SEARED SCALLOPS [GF] £11 (*£3)

crispy pancetta, pea puree, rosemary dill

CHIPOTLE OYSTER MUSHROOMS (VG) [GF] £8

peanut sauce, baby leeks

TO SHARE

WARM BREAD SELECTION (VG) £5

olive oil & balsamic vinegar

HONEY, ROSEMARY & GARLIC BAKED

CAMEMBERT (V) £17

red onion jam, toasted ciabatta

CHARCUTERIE PLATTER £18

selection of artisan meats, mature cheddar,
Somerset Brie, pickles, olives, condiments,
bread & crackers

TO FOLLOW

SUFFOLK CHICKEN BALLOTINE [GF] £20

chestnut & wild mushroom stuffing, cauliflower puree, baby vegetables, grilled polenta

Recommended pairing: 'Lugarara' Gavi di Gavi

PORK COOKED 3 WAYS [GFO] £21 (*£3)

Orchard Farm pork belly, tenderloin, black pudding croquette, cauliflower puree, Swiss chard, burnt apple
sauce

Recommended pairing: Cotes-du-Rhone

SOY, MISO & GINGER GLAZED SALMON [GF] £23 (*£5)

spicy grilled bok choy, edamame & wild rice

Recommended pairing: 'Sentidino' Rias Baixas Albarino

MOROCCAN SPICED LAMB TAGINE (V / VGO) [GFO] £22 (*£4) / £19

spiced couscous, apricots, toasted almonds, toasted flatbread, Greek yoghurt

Recommended pairing: Rioja Crianza

WINTER SUPERFOOD SALAD (VG) [GF] £18

butternut squash, roasted beetroot, tenderstem broccoli, bulgur wheat, chia seeds, edamame, baby spinach,
pomegranate, maple & balsamic dressing

Recommended pairing: 'Terre di Monteforte' Pinot Grigio Rosato

WILD MUSHROOM ORZO PASTA £18 [V]

spinach, truffle oil, crispy egg

Recommended pairing: Casablanca Chardonnay

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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FROM THE GRILL

GUILDFORD MANOR STEAK MINCE BURGER £18

Applewood smoked cheddar, bourbon tomato chutney, brioche bun, onion rings, coleslaw & fries

Recommended pairing: Mendoza Malbec

10oz SURREY FARMED RIBEYE STEAK [GF] £29 (*£10)

triple cooked chips, roasted vine cherry tomatoes, fresh watercress

Choice of Peppercorn sauce or marrow butter

Recommended pairing: Barossa Valley Shiraz

TO COMPLEMENT (all £5)

Roasted root vegetables (VG) [GF]

Parmesan & truffle triple cooked chips (V) [GF]

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

Winter greens (VGO) [GF]

TO FINISH

SUGAR PLUM WINTER PAVLOVA [GF] £9

almond brittle

STICKY TOFFEE PUDDING £9

muscovado & vanilla ice cream

PISTACHIO & RASPBERRY BAKEWELL TART £9

cornish raspberry ripple ice cream

VEGAN DARK CHOCOLATE MOUSSE (VG) [GF] £9

coco nibs, passion fruit, chamomile

SELECTION OF BRITISH CHEESES TO SHARE (V) £12 (*£3)

Artisan biscuits, grapes, celery sticks, homemade tomato chutney

DIGESTIFS

SELECTION OF TEAS & COFFEES

ESPRESSO MARTINI

OLD FASHIONED

14 YEAR OLD OBAN

16 YEAR OLD LAGAVULIN

COURVOISIER

PORT (available upon request)

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