

HOTEL · VENUE · SPA

WINTER LUNCH MENU

Served 12:30-2pm daily

We pride ourselves in using local ingredients to offer a menu inspired by simple yet hearty cuisine. Take a look at our latest seasonal offerings and our team would be happy to recommend the perfect drink to complement your choice.



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TO START

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

DUCK & PORK TERRINE [GFO] £9 cranberries, pistachios, crunch Winter salad, toasted sourdough

PAN SEARED SCALLOPS [GF] £11 (*£3) crispy pancetta, pea puree, rosemary dill

SOY, BEETROOT & SILENT POOL RYE GRAIN VODKA GRAVLAX [GFO] £11 (*£3) fennel & dill salad, horseradish cream, caper berries, melba toast

CHIPOTLE OYSTER MUSHROOMS (VG) [GF] £8 peanut sauce, baby leeks

TO FOLLOW

SOY, MISO & GINGER GLAZED SALMON [GF] £23 (*£5) spicy grilled bok choy, edamame & wild rice

MOROCCAN SPICED LAMB / VEGETABLE TAGINE (V / VGO) [GF] £22 (*£4) / £19 spiced couscous, apricots, toasted almonds, toasted flatbread, Greek yoghurt

WINTER SUPERFOOD SALAD (VG) [GF] £18

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

WILD MUSHROOM SPINACH & TRUFFLE ORZO PASTA £18 [V] crispy egg

FROM THE GRILL

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

TO COMPLEMENT (all £5)

Rocket salad (VG) [GF]

Parmesan & truffle triple cooked chips (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