



Guildford Manor

HOTEL • VENUE • SPA

LUNCH MENU

Autumn & Winter

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
artisan bread & butter

CHICKEN LIVER & PORT PARFAIT [GFO] £9
caramelised onions, toasted sourdough

MANGO & CHILLI PRAWNS £9
lemon mayonnise & baby leaves

SMOKED HADDOCK FISHCAKE £9
spring onion, watercress, sauce gribiche

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

TO FOLLOW

GUILDFORD MANOR STEAK MINCE BURGER £18
stilton, caramelised onions bourbon tomato chutney, brioche bun, onion rings, coleslaw & fries

FALAFAL & SPINACH HALF POUNDER [V] £16
Greek yoghurt, baby gem lettuce, tomato, brioche bun, onion rings, coleslaw & fries

MORROCAN SPICED LAMB TAGINE [GFO] / VEGETABLE TAGINE [VG, GFO] £22/£18
spiced cous cous, apricots, almonds, toasted flatbread, Greek yoghurt

BEER BATTERED COD £20
triple cooked chips, crushed minted peas, tartar sauce, grilled lemon

CHICKEN CAESAR SALAD £18
grilled chicken, romaine lettuce, caesar dressing, parmesan croutons, anchovies

WILD MUSHROOM ORZO PASTA £18
spinach, truffle oil, crispy egg

TO COMPLEMENT (all £5)

Rocket salad (VG) [GF]

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

TO FINISH

STICKY TOFFEE PUDDING £9
muscovado & vanilla ice cream

CHOCOLATE & RASPBERRY BROWNIE
Served with Vanilla Ice cream [GF] £9

WILD BERRY PAVLOVA £9

APPLE TART TATIN, VANILLA ICE CREAM [VGO] £9

SELECTION OF BRITISH CHEESES (V) £12 (*£3)
Artisan biscuits, grapes, celery sticks, homemade tomato chutney

A discretionary 7.5% 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