



Guildford Manor

HOTEL • VENUE • SPA

DINNER MENU

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



Guildford Manor

HOTEL • VENUE • SPA

TO START

SOUP OF THE DAY (VG) [GFO] £8

artisan bread & butter

PRESSED HAM HOCK TERRINE [GFO] £9

pickled shallots, apple puree, toasted sourdough

CHARRED AUUBERGINE [GFO] £9

tahini & pomegranate, sumac, mint, toasted pine nuts, pita bread

CHILLI GARLIC WHITE WINE PRAWNS £9

Sun dried tomato, oregano bloomer

SMOKED HADDOCK FISHCAKE £9

spring onion, watercress, sauce gribiche

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

LEMON & SAFFRON CHICKEN SUPREME [GF] £21 (*£3)

served with crushed new potatoes, charred broccolis, lemon jus

SLOW COOKED ORCHARD PORK BELLY [GF] £21 (*£3)

bubble and squeak, celeriac remoulade, burnet apple sauce

PAN ROASTED COD £22 [GF] (*£4)

pea puree, potato rosti, wilted greens

BEER BATTERED HADDOCK £20

triple cooked chips, crushed minted peas, tartar sauce

TENDER BEEF GENTLY BRAISED WITH SWEET CARROTS & SAFFRON AND SOFT PRUNES £22

served with fragrant saffron rice

PERSIAN LAMB [GFO] £22

fenugreek, herb and dried lime stew, kidney beans, saffron rice, flat bread

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

toasted flatbread, Greek yoghurt

ROASTED BEETROOT SALAD [VEG] £18

goat cheese, candied walnut, poached pears, honey-dijon vinaigrette

CHICKEN CAESAR SALAD [GFO] £18

grilled chicken, romaine lettuce, caesar dressing, parmesan croutons, anchovies

TO COMPLEMENT (all £5)

Chargrilled tender stem broccoli(VG) [GF]

with toasted almonds and chilli

Rocket, tomato & parmesan salad, pomegranate

molasses (VGO) [GF]

Parmesan & truffle Fries (V / VGO) [GF]

Corn on the cob with smoked paprika butter (V/GF)

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



Guildford Manor

HOTEL • VENUE • SPA

FROM THE GRILL

8oz GUILDFORD MANOR STEAK MINCE BURGER [GFO] £18
smoked bacon, Monterey jack, chipotle mayo, brioche bun, onion rings, coleslaw, fries

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

7oz SURREY FARM FILLET STEAK [GF] £29 (*£10)
green beans, wild mushroom jus, roasted sweet potatoes

TO FINISH

STICKY TOFFEE PUDDING £9
butterscotch sauce & vanilla ice cream

LEMON & LAVENDER POSSET [GFO] £9
homemade shortbread

WILD BERRY PAVLOVA [GF] £9
Chantilly cream, meringue, berry compote

ROASTED APRICOT FRANGIPANE TART £9
toasted almonds, vanilla ice cream

VEGAN CHOCOLATE MOUSSE [VG] [GF] £9
raspberry compote, sesame brittle

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

DIGESTIFS

SELECTION OF TEAS & COFFEES £4

ESPRESSO MARTINI £13

OLD FASHIONED £13

14 YEAR OLD OBAN £6

16 YEAR OLD LAGAVULIN £7
COURVOISIER

PORT (available upon request) £5

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



Guildford Manor

HOTEL • VENUE • SPA