



Our Philosophy

At St Michael's Manor, we take pride in our sustainability, working closely with trusted local producers to ensure every plate reflects quality, freshness and creativity.

In this carefully curated tasting menu, showcasing bold flavours and elegant presentation, Executive Head Chef Nitin Pawar invites you to dive into an intimate dining experience bringing you closer to the art and soul of exceptional cuisine, binding classic techniques with a contemporary flair to create dishes that surprise and delight.

Tasting Menu

Rustic Bread Roll and Flavoured Butter

Heritage Beetroot Salad

hazelnut praline, goat curd, black olive powder, black berries

Steamed Cornish Plaice

pak choi, courgette, broad bean, confit lemon, herb oil

Lemon and Sea Buckthorn Granita

Free Range Chicken Supreme

dauphinoise potato, celeriac, sprouts, jus sauce

Banana and Lime

banana parfait, chocolate, salted caramel, lemon palm

