

ST MICHAEL'S MANOR HOTEL
★★★★★

Lunch Menu

To Start

Breadbasket and Butter £3.50

Heritage Beetroot salad (v) –goat curd, black berries, black olive powder, hazelnut praline, chicory, quinoa crisp

Jerusalem Artichoke Soup (v)– Artichoke tortellini, Granny Smith apple, truffle oil, croute

Pressed Smoked Ham Hock Terrine – Black Pudding, celeriac remoulade, mustard, burned apple puree

Beetroot Cured Chalk Stream trout – apple & horseradish cream, pickled kohlrabi, avocado, sea buckthorn.

Main course

Panfried Chicken Breast –salt baked celeriac, sprouts, carrot and coriander puree, truffle jus

Pan Seared Sea bream – fregola and anchovy, Mediterranean veg, mussels, kaffir lime sauce

Ashdale Beef Sirloin – hand cut chips, portobello mushroom, peppercorn sauce **(Supplement £8.50)**

Fresh Linguini (v) – wild mushroom, parmesan cheese, lemon oil, truffle cream sauce

Sides

Mashed Potato £ 4.50

Hand Cut Chips £ 4.50

Steamed Vegetables £ 4.50

Mixed Leaves Salad with Pomegranate £ 4.50

Chard and spring cabbage & Bacon £4.50

Creamy Polenta £ 4.50



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To Finish

Chocolate Fondant - salted caramel sauce, gochujang and chocolate, honeycomb ice cream

Sticky toffee Pudding - vanilla ice cream, caramel sauce

Vanilla Poached Peaches- Cremeux, peach sorbet, honeycomb tuille, candied ginger

Selection of Ice Creams & Sorbets

Farmhouse Selection of Cheese - celery, grapes, chutney, artisan crackers

£23.50 two-course

£29.50 three-course

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

