

ST MICHAEL'S MANOR HOTEL
★★★★★

Dinner Menu

To Start

Slow Poached St. Ewe's Hens Egg (v)

Pea & wild garlic velouté, truffle oil, jersey potato, sourdough croute

Beetroot Cured Salmon

Heritage beetroot, kalamansi gel, pickle radish, apple horse radish, fraiche dill oil

Heritage Tomato Salad

Smoked burrata, balsamic glaze, sunflower seed praline, black olive powder

Pressed Smoked Ham Hock Terrine

Bacon jam, piccalilli veg, mustard, black garlic puree

Main course

Pan Seared Chicken Breast

Purple tender stem broccoli, morels, boulangère potato, thyme jus

Pan Roasted Cornish Hake

Spring veg, sago crisp, kokum & coconut broth

Dry Aged Beef Fillet (Supplement £12.50)

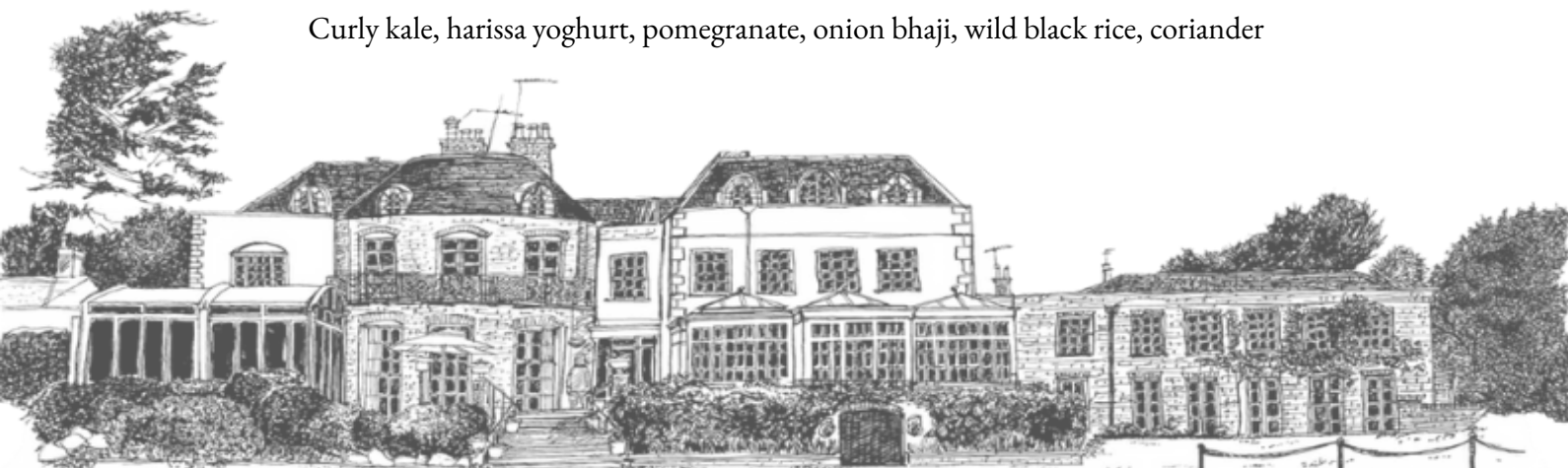
Braised oxtail, Roscoff onion, mashed potato, tender stem broccoli, pink peppercorn sauce

Canon of Lamb

Lamb sweetbread, asparagus, English pea, wild garlic, pommes anna, rosemary jus

Roasted Curried Cauliflower (v)

Curly kale, harissa yoghurt, pomegranate, onion bhaji, wild black rice, coriander



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Selection of side dish - £4.50

Mashed Potato, Hand-cut chips, Steamed vegetables or Mixed leaves salad with pomegranate

To Finish

Sticky Toffee Pudding

Raspberry gel, salted caramel sauce, vanilla ice cream

Apple Tatin

Salted caramel popcorn, vanilla ice cream

Chocolate Sphere

Honeycomb, pistachio ice cream, chocolate sauce

Yorkshire Rhubarb Millefeuille

Rhubarb sorbet, white chocolate ganache

Farmhouse Selection of Cheese

Celery, grapes, chutney, artisan crackers

£41.50 two-course

£48.50 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.

