


ST MICHAEL'S MANOR HOTEL
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Dinner Menu

To Start

Roasted Parsnip and Truffle honey soup (v) - Granny smith apple, pickled chestnut, sourdough croute

Pan seared Scallops - Texture of cauliflower, sea buckthorn gel, curried emulsion, dill oil

Heritage Beetroot salad - Goat cheese mousse, fig chutney, basil cress, black olive powder

Crispy Pork Checks and Foie grass - Apple, Piccalilli veg, mustard, black garlic puree, seeded bagels

Torched Mackerel – Ponzu and horseradish cream, radish, apple and beetroot salad

Main course

Free Range Chicken Breast – Confit leg bonbons, chestnut and truffle puree, boulangère potato, glazed carrot, Jus

Poached Lemon sole – Tender stem broccoli, Clams, chorizo & new potatoes, vin jaune and caviar sauce

Dry Aged Beef Fillet - Pommes puree, confit short rib, Roscoff onion, bordelaise sauce **(+£8 supp)**

Herbed Roast Lamb Rump - English pea, black garlic, mustard, maitake mushroom, dauphinoise potato, rosemary jus

Roast vegetable Pithivier (v) - Curly kale, confit shallot, beluga lentil, harissa dressing

Sides

Mashed Potato £ 4.50

Hand Cut Chips £ 4.50

Steamed Vegetables £ 4.50

Mixed Leaves Salad with Pomegranate £ 4.50

Brussels Sprouts & Bacon £4.50




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To Finish

Chocolate Avalanche – chocolate ganache, chocolate sauce, honeycomb, pistachios ice cream

Apple Tatin - Salted Caramel Sauce, Vanilla Ice Cream

Burnt Basque Goat Cheesecake - Gooseberry Compote

Jerusalem Artichoke and Sago Pavlova - blackberry sorbet, honeycomb, pistachio tuile

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

£38.50 two-course

£44.50 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.

