

Al Fresco Menu

OPEN DAILY FOR

Bar Snacks
 Lounge & Terrace Dining
 Room Service

All Served from
 12.00-21.00pm

Light bites/Sharers

Smoked salmon, baby capers, lemon	£10.00/£13.00
St Michael Manor homemade soup & rolls (ve)	£9.50
Marinated prawns, garlic, chilli & coriander, avocado, grilled flatbread	£7.50 £12.50
Salmon and smoked haddock fish cake, tartare sauce, garden leaves salad	£10.50
St Michael Manor meat & cheese platter (for two) <i>Selection of sliced cured and cold meat, Scottish Smoked salmon, British cheeses, Pickled onions, Olives, hummus, pitta bread baby leaf salad, baked bread</i>	£28.50
Chicken Liver Parfait, fig and ginger chutney, sourdough bread	£9.50

Sandwiches

*All sandwiches are served with White or Brown
bloomer bread, mixed garden leaves, coleslaw, fries*

Smoked salmon, avocado, cream cheese	£12.50
Coronation chicken, gem lettuce	£12.00
Egg mayonnaise, watercress (v)	£12.00
St Michael's Manor club sandwich, Baby gem lettuce, tomato, back bacon, chicken mayo, egg mayo, avocado	£15.50
Mature cheddar cheese and red onion chutney (v)	£10.50

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 member of staff prior to ordering if they have concerns. Some foods contain nuts, or shellfish or other foods which can cause allergic reaction. We will not accept liability for adverse reactions to food consumed.

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Mains

Beer-battered west coast cod & hand-cut chips , minted crushed peas, lemon, tartare sauce	£18.50
Herb gnocchi , sun-blushed tomatoes & basil (ve)	£18.50
St Michael manor Steak beef/Cajun chicken burger with smoked apple wood cheese and bacon, brioche bun, beef tomato, gherkin, relish, gem lettuce, onion rings and hand-cut chips	£19.50
Seafood linguine , king prawns, mussels, salmon with chilli bisque sauce	£23.50
Caesar salad , gem lettuce, poached egg parmesan cheese, croute	£11.50
<i>**Add Chicken Breast or Tiger prawns</i>	£18.00
Dry-aged Sirloin , served with field mushrooms, tomatoes, watercress and hand-cut chips, peppercorn sauce	£28.50
Butter Chicken , pilau rice, naan bread, mango chutney	£25.50

Sides

Hand-cut chips French fries	£5.00
Beer-battered onion rings	£5.00
Seasonal veg	£5.00
Mixed garden green salad with pomegranate	£5.00

Desserts

Sticky Toffee Pudding , salted caramel sauce, vanilla ice cream	£9.50
Chocolate brownie with English raspberries and vanilla ice cream, chocolate sauce	£9.50
Winter berry Cheesecake , cranberry gel, candy cranberries, tuille	£9.50
Selection of Ice cream and Sorbet	£8.50
Selection of Cheeseboard , Crackers, grapes, quince jelly, apple chutney	£11.50

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