


ST MICHAEL'S MANOR HOTEL
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Lunch Menu

To Start

Heritage Tomato and burrata (v) – balsamic glaze, black olive powder, basil pesto, tomato relish

Smoked Mackerel – Pickled Cucumber, sourdough croute, crème fraiche, apple gel

Vegetable Gazpacho - focaccia croute, granny smith apple, basil oil

Ham hock Ballotine – black garlic, piccalilli veg, pickled mustard

Main course

Grilled Pork Chop – Kimchi Cabbage, pickled Mustard, apple, red wine jus

Pan seared Sea Trout – Purple Potato and gooseberry, chilli Oil, crème fraiche, Dill Oil

Fresh Linguini - Truffle Cream Sauce, Wild Mushroom & Parmesan Cheese

Free Range Chicken Supreme- Grilled Gem Lettuce, truffle hollandaise, jus

Dry Aged Sirloin Steak – triple cooked hand cut chips, peppercorn sauce, watercress (£6 supplement)

Sides

Mashed Potato £ 4.50

Steamed Vegetables £ 4.50

Hand Cut Chips £ 4.50

Mixed leaf salad with pomegranate and balsamic dressing nigella seeds £ 4.50




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To finish's

Orange and Lemon Posset - basil cress, popping candy tuile

Chocolate Avalanche - Chocolate Sponge, Pistachio Ice Cream, Honeycomb & Hot Chocolate Sauce
(£4.50 supplement)

Mango and passion fruit Baked Cheesecake – passion fruit sorbet, mango salsa,

Selection of Cheese - Celery, Grapes, Spiced Plum Chutney & Artisan Crackers (£4.50 supplement)

Selection of Ice Creams & Sorbets

£22.50 two-course

£28.50 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.

