

MANOR
HOUSE

LINDLEY



March Tasting Menu

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Beef & Oyster Croustade
Citrus Cured Trout, Blood Orange
Cottonworth Classic Cuvée, Hampshire, England NV

Ale Sourdough & Pork Butter

Caramelised Roscoff Onion Tart Fine
Pecorino, Fattoria La Valentina, Abruzzo, Italy 2022

Galentine of Spring Chicken & Smoked Ham
Badet Clément, Pinot Noir, Languedoc-Roussillon 2022

Shetland Turbot, Wild Garlic, White Asparagus
Arthur Chardonnay, Domaine Drouhin, Oregon, USA 2021

Stuffed Saddle of Lamb 'Belle Epoque'
Morandé Carmenère Reserve, Maipo Valley, Chile 2021

Beetroot, Lemon Thyme, Verjus, Meringue

Tomlinson's Rhubarb, Sour Cream
La Fleur Sauternes, Bordeaux, France, 2020

Sweet Treats

Tasting Menu £85
Optional Wine Flight £55

**The Tasting Evening is once every 6 weeks and our decision is to not accommodate dietary requirements or preferences on this occasion.

This is a set menu of typically between 8 to 10 courses and preparing multiple dishes at each course would significantly affect the service timeliness, quality and cost of preparation/pricing to the guest.

We're truly sorry if this leaves you excluded, but we are able to accommodate dietary requirements and preferences in all our other daily services and operations, whether that be breakfast, afternoon tea or in our 3 AA Rosette Lantern Room Restaurant.

For allergens and dietary requirements please speak to a member of the team