

MANOR  
HOUSE  
—  
LINDLEY



*Tasting Menu (Sample)*

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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

## *Optional Wine Flight*

\*\*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.