

MANOR
HOUSE

LINDLEY



Sunday Lunch

Sunday Lunch

From The Pantry

36 Hour Virtuous Sourdough, Cultured Butter

From The Larder

Spring Chicken & Morteau Sausage Galantine, Spring Salad

Wye Valley Asparagus, Cacklebean Yolk, Tunworth, Smoked Coppa Ham

Veloute of Celeriac & Apple, Roasted Walnut Granola

Gin Cured Salmon, Crème Fraiche, Pickled Cucumber, Crispy Capers

From The Stove

40-Day Aged Rump of Beef, Yorkshire Pudding,
Caramelised Onion Puree, Red Wine Jus

Woodland Reared Pork Loin Stuffed with Sage & Apricot,
Rhubarb Compote, Red Wine Jus

Wild Garlic & Ricotta Cappelletti, White Asparagus & Morels

Braised Wild Halibut, Shetland Mussels & Kohlrabi Curried Chowder

From The Pastry

Mango & Passion Fruit Cheesecake, Honeycomb Sorbet

Baked Custard Tart, Poached Rhubarb, Rhubarb Sorbet

Valrhona & Tonka Bean Ganache, Sour Cherry, Pistachio Ice Cream

Artisan Farmhouse Cheeses from The Courtyard Dairy,
Crisp Breads & Preserves

£42 for 3 courses

£36 for 2 courses