

MANOR
HOUSE

LINDLEY



The Lantern Room

À la carte

From the Pantry

Salt Aged Beef, Oyster Emulsion, Ale Croustade
Mrs Kirkham's Cheesy Doughnut, Marmite, Fermented Garlic
Smoked Mackerel & Yorkshire Rhubarb
Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From the Larder

Spring Chicken & Morteau Sausage Galantine, Spring Salad 14
Wye Valley Asparagus, Cacklebean Yolk, Tunworth, Smoked Coppa Ham 12
Hand Dived Orkney Scallop, Finger Lime, Peanut, Thai Green Curry 16
Citrus Cured Trout, Blood Orange, Fennel & Crème Fraiche 12

From the Stove

Honey Glazed Yorkshire Duck & Parfait, Beetroot, Berries & Lemon Thyme 34
Braised Wild Halibut, Shetland Mussels & Asparagus Ragu, Smoked Eel Velouté 35
Barnsley End & Breast Of Hogget, Olive Tapenade, Preserved Lemon 36
Wild Garlic & Ricotta Cappelletti, White Asparagus, Black Truffle 30

Sides

Heritage Molyneux Kales, Miso & Sesame Dressing 5
Baby Jersey Royal Potatoes, French Dressing, Garden Herbs 6
Purple Sprouting Broccoli, Jalapeno Ceaser Dressing 5

From the Pastry

Valrhona & Tonka Bean Ganache, Sour Cherry, Pistachio Ice Cream 10
Forced Harbinger Rhubarb & Madagascan Vanilla & Meringue 8
Gariguette Strawberry Mousse, White Balsamic, Garden Mint 8
Artisan Cheeses from The Courtyard Dairy, Crisp Breads & Preserves 15

Nespresso Coffee & Sweets 6

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