

Starters

Heritage beets £18
black olive caramel, whipped goat's cheese, walnut

Chestnut velouté £20
glazed foie gras, apple caramel, hazelnut

Yellowtail ceviche £24
avocado, tomato, Vietnamese dressing

Jersey crab £26
Granny Smith apple, daikon, gingerbread, peanut

Aged beef tartare £26
radish, smoked mayo, cured egg yolk

Main courses

Wellie-melo £25
lentils, garden vegetables, spiced rose pesto

Black cod £30
pickled squash, orange, Pak choi, Sake dressing

Nut crusted line caught sea bass £32
cockles, cabbage, celeriac, Oscietra caviar

Dover sole £32
smoked salmon, quail egg, caperberry, leek, roe

Barbary Duck "Prince de Dombes" £32
quince, endive, parfait, waffle

Dorset lamb cutlets £30
spiced aubergine, pomegranate, pine nuts

Rhug Estate venison £30
sweet potato, oregano, pickled blackberries, red wine jus

For two to share

Côte de boeuf £80
aged beef ragout, foie gras, truffled wild mushrooms,
caramelised shallots, triple cooked chips

Sides

Harissa dressed tenderstem broccoli, flaked almonds £10

New potatoes tossed in nutmeg cream sauce £10

Southern fried wedges with homemade Sriracha mayo £8

Sautéed wild mushrooms £10



Manetta's Bar favourites

Chicken Caesar salad £18
gem lettuce, anchovy, aged Parmesan croutons

Beef tartare en croute £16
tomato relish, pickles, focaccia

Sweet chilli glazed chicken wings £16

Chorizo shakshuka £20
hen's egg, Oscietra caviar, crispy hash brown

Desserts

Carrot cake £12
Heritage pickles, lemon cream

Eton mess £12
fennel meringue, lemon verbena, raspberry and rose
sorbet

Black forest trifle £12
cherry, chocolate textures

Ormer Mayfair apple crumble £15
white chocolate, caramel, vanilla
Signature dish shown on MasterChef 2017

Nottinghamshire Stilton £14
toasted walnut cake, spiced grapes

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill