

SEASONAL MENU

Three courses for sixty-seven pounds and fifty pence per person

STARTERS

Salmon

Cured Loch Duart salmon, dill emulsion
taramasalata, cucumber essence
F - M - SU - MU - G - CR - SU - MO

Salad

Mallory garden salad with lovage curd
Foss Way honey reduction, seed granola
M - E - G - SU - C

Beef

Tartare of beef, egg yolk, sourdough cracker,
pickled magnolia, parsley
E - MU - SU - G - NU

Welcome to the Dining Room...

Our Head Gardener grows much of our produce in our Kitchen Garden from seed with care and dedication. This is harvested in season by our Head Chef and his brigade, which is used alongside the best locally sourced produce to create truly innovative and contemporary dishes.

My team and I are passionate about creating a friendly & relaxed atmosphere and take pride to serve you with excellence.

Should there be anything we can do to enhance your dining experience, please do not hesitate to ask me.

Danny Moran - Restaurant Manger

MAINS

Brill

Dayboat Cornish brill, salt baked kohlrabi,
grilled leek, truffle butter sauce
M - F - SU - C - CR

Duck

Salt chamber aged duck,
oak smoked beetroots, hen of woods,
spiced duck sauce
M - SU - C - G

Celeriac

Hay baked celeriac, black garlic,
roast Linda potato, cavolo nero,
yeast crumb
M - SU - C - G

THE DINING ROOM

at
THE MANOR HOUSE

Mallory Court Hotel

DESSERTS

Tiramisu

Mascarpone mousse, coffee-soaked
sponge, marsala, coffee bean ice cream
E - G - M - SU

Honey

Semi frozen honey cream, blueberries,
tarragon cream, blueberry sorbet
M - E - G - SU

Chocolate

Valrhona manjari chocolate 'tart',
pistachio, blood orange sorbet
M - E - SU - S - NU - G

Cheese

Sourdough, Bosworth ash and
truffled honey
M - E - G - C - SU

ALLERGEN INDEX:

F-Fish | E-Egg | L-Lupin | S-Soya | M-Milk | C-Celery | G-Gluten | P-Peanuts | SE-Sesame | MO-Molluscs | MU-Mustard | NU-Tree Nuts | CR-Crustaceans | SU- Sulphur Dioxide

V-Vegetarian | Vg -Vegan

Please speak to a staff member if you have any food intolerances or dietary requirements