

notre menu

"The table remains a powerful symbol of friendship and celebrations of life. In my family we could just about read the menu by listening to the conversation – a light start with drinks, the crossing of the bread by my atheist Father, followed by the main course of massive discussions on religion, garnished with politics and of course, The topic of sex for dessert... At which point my extremely devoted catholic Mother would hurriedly leave the room."

"BON APPÉTIT"

RAYMOND BLANC OBE, CHEF PATRON

To the best of our knowledge, none of our food is prepared with genetically modified ingredients.

Certain dishes contain one or more of the fourteen allergens as designated by the EU.

The designated allergens are:

**celery, cereals containing gluten, crustaceans, eggs,
fish, lupin, milk, molluscs, mustard, nuts, peanuts,
sesame seed, soya and sulphur dioxide.**

If you are affected by any of the above or another allergy, then please notify our staff before ordering or ask for further information.

A discretionary service charge of 12.5% will be added to your bill, which is shared with the whole team in its entirety.

Harmonie-Cuisine & Vins

SÉLECTION PRESTIGE £279 PER GUEST

Riesling Smaragd Hochrain 2018, Franz Hirtzberger
Wachau, Austria

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Puligny-Montrachet 2009, Domaine Leflaive
Burgundy, France β

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Condrieu Coteau de Vernon 2014, Domaine Georges Vernay
Rhône Valley, France

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Morey-Saint-Denis Très Girard 2015, Domaine Cécile Tremblay
Burgundy, France β

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Recioto Della Valpolicella 2013/2016, Corte Sant'alda
Veneto, Italy β

Wine flight per person

125 ml per glass

OR

SÉLECTION CLASSIQUE £125 PER GUEST

Riesling Ungeheuer 2017, Georg Mosbacher
Pfalz, Germany

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Chassagne-Montrachet Les Masures 2017
Domaine J.N. Gagnard, Burgundy, France β

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Grüner Veltliner Renner 2017, Schloss Gobelsburg
Kamptal, Austria

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Gevrey-Chambertin 2017, Domaine Marc Roy
Burgundy, France

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Espirito de Baga 2015, Filipa Pato
Bairrada, Portugal β

Wine flight per person

125 ml per glass

Exceptional wine pairing at £899 pp available on request, please ask a member of the sommelier team

ÉTÉ les Saveurs du Manoir

7 COURSES £194 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
"BON APPÉTIT"

LA TOMATE

Heritage tomato, buratta, basil & olive

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LE CRABE

Devonshire crab, coconut, chilli & lime

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LES LÉGUMES DE NOTRE JARDIN

Risotto of garden vegetables & herbs

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LE TURBOT

Cornish turbot, cucumber, wasabi & Oscietra caviar

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L'AGNEAU

Loin of Rhug Estate lamb, courgette flower & fresh pea

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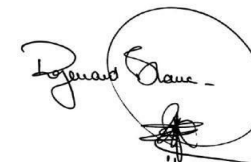
LA PÊCHE

Our take on "peach melba"

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LE CHOCOLAT

Raspberry & beetroot chocolate crumble



RAYMOND BLANC OBE CHEF-PATRON