

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 £199 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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Gevrey-Chambertin 1er Cru Cherbaudes 2013, Domaine Fourrier
Burgundy, France [β](#)

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Recioto Della Valpolicella 2013, Corte Sant'alda
Veneto, Italy [β](#)

Wine flight per person

125 ml per glass

OR

SÉLECTION CLASSIQUE £89 PER GUEST

Koshu 2018, Grace Winery
Yamanashi, Japan

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Kits Coty Chardonnay 2016, Chapel Down
Kent, England

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Valtellina Superiore Grumello 2009, AR.PE.PE
Lombardy, Italy

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Dolç Mataro 2015, Alta Alella
Catalonia, Spain [β](#)

Wine flight per person

125 ml per glass

Exceptional wine pairing at £699 pp available on request, please ask a member of the sommelier team

ÉTÉ les Saveurs du Manoir

6 VEGAN COURSES £155 PER GUEST

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

LA TOMATE

Heritage tomato, basil & olive

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LA BETTERAVE

Garden beets, horseradish, sorrel

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LES LÉGUMES DE NOTRE JARDIN

Our garden vegetable risotto

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LA FLEUR DE COURGETTE 'ANNE-MARIE'

Our garden courgette flower, grains & seeds

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LES FRUIT ROUGES

Red fruit soup, fresh mint & basil

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LE CAFÉ CRÈME

Chocolate coffee cup, almond milk