

ECKINGTON MANOR

Starters

Grilled south coast mackerel,
sweet & sour gooseberries, horseradish, elderflower

Confit loin of cod,
Peas & baby gem, crispy potato, warm tartare sauce

Marinated Evesham tomatoes,
pesto puree, black olive, tomato essence, parmesan

Tartare of Eckington beef,
smoked egg yolk, hay mayonnaise, garden beetroots, apple

Terrine of Creedy carver duck,
whipped liver parfait, spiced cherries, turnip, pistachio

Mains

Blade of Eckington beef,
smoked cheddar potatoes, white onion, runner beans

Rump of Cotswold reared lamb,
spiced lamb kofta, tomato & aubergine, grilled gem lettuce, goats curd

Slow roasted chicken breast,
BBQ hispi cabbage, smoked carrot, wholegrain mustard sauce, yeast crumb

Fillet of Cornish stone bass,
braised fennel, courgette & basil, lemon verbena sauce

Truffled potato & egg yolk ravioli,
peas & broad beans, parmesan puree, pea & wild nettle velouté

Desserts

English strawberries,
white chocolate cheesecake, strawberry & elderflower sorbet

Poached summer peach,
wild honey financier, almond ice cream

Dark chocolate crèmeux,
spiced cherry mousse, toasted barley ice cream

Glazed lemon verbena tart,
Crème fraiche ganache, black currant sorbet

Selection of British cheese,
apple chutney, seeded crackers
(£8.50 supplement as a fourth course)

3 COURSES - £48PP

Before you order your food and drinks, please speak to our staff if you have any allergies, dietary requirements or if you want to know about our ingredients. Please note: menus may vary/change without notice being given. A suggested 10% Service Charge will be added to your bill. Please inform staff if you would like it removed or varied.