



MORTONS MANOR

Sunday Lunch

14th April 2024

(Homemade bread and flavoured butter)

CAULIFLOWER, ALMOND & CHESTNUT SOUP

MEATLOAF

Poached quail egg, brown sauce, tomato, crispy shallots, baby watercress

ROSARY GOAT'S CURD

Pressed sweet potato with basil, mint & coriander, aubergine pickle

SOUSED MACKEREL

Poached pink rhubarb & ginger, pickled cucumber salad, horseradish, onion seeds

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ROAST SIRLOIN OF BEEF

Yorkshire pudding, duck fat roasted potatoes, carrot & parsnip,
braised red cabbage, tender stem broccoli, red wine jus.

BREAST OF CHICKEN

Duck fat roasted potatoes, seasonal vegetables, bread sauce, chicken jus.

FILLET OF HAKE

Olive oil mash potato, tender stem broccoli, gremolata, chorizo crumb & smoked garlic foam

ROASTED CURRIED CAULIFLOWER

Almond, apricot, parsley root & kale risotto

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WARM SPICED CARROT & WALNUT CAKE

Pineapple carpaccio

DARK CHOCOLATE MOUSSE

Salted caramel ice cream, honeycomb

TONKA BEAN ARCTIC ROLL

Raisin granola

YOGHURT & STEM GINGER PANNA COTTA

Orange biscotti

~ ❧ ~

2 Courses £31

3 Courses £37

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Coffee or tea – from £3.25

Please speak to the team for recommendations & advice on the allergens within our dishes
As we use allergens within our kitchen, we cannot guarantee their absence in any of our dishes

We apply a carefully considered 10% Discretionary Service Charge to your bill
If you'd rather we remove this discretionary charge, please let us know