

# 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.”

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.

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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

### NON-ALCOHOLIC PAIRING £69 PER GUEST

Selection of cold brews and fresh juices

### SÉLECTION CLASSIQUE £95 PER GUEST

Koshu Private Reserve 2019, Grace Wine, Yamanashi, Japan

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Mâcon Cruzille 2018, Julien Guillot, Burgundy, France  $\beta$

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Margaux du Ch. Margaux 2014, Bordeaux, France

or

Collioure Folio 2019, Coume del Mas, Roussillon, France  $\odot$

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Jurançon La Magendia 2017, D. Lapeyre, South-West, France  $\odot$

### SÉLECTION PRESTIGE £239 PER GUEST

Engelgarten 2016, D. Marcel Deiss, Alsace, France  $\beta$

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Meursault 1er Cru 2018, D. Arnaud Tessier, Burgundy, France

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Saint-Julien Le Petit Lion 2015, Ch. Léoville Las Cases, Bordeaux, France

or

Vin Blanc de Palmer 2019, Ch. Palmer, Bordeaux, France

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Vouvray Moelleux 1ère Trie Clos du Bourg 2008 Burgundy, France  $\beta$

### SÉLECTION EXCEPTIONNELLE £799 PER GUEST

Riesling Clos Ste Hune 2011, D. Trimbach, Alsace, France  $\beta$

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Puligny-Montrachet 1er Cru Les Folatières 2009, D. Leflaive, Burgundy, France  $\beta$

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Pauillac 1er Grand Cru Classe 1996, Ch. Latour, Bordeaux, France

or

Pouilly-Fumé Silex 2018, D. Didier Dagueneau, Loire Valley, France

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Sauternes 1er Cru Supérieur 2003, Ch. d'Yquem, Bordeaux, France

Wine flight per person  
125 ml per glass

Biodynamic  $\beta$     Organic  $\odot$

## Les saveurs du Manoir

### OUR LUNCH MENU £175 PER GUEST

RAYMOND BLANC  
GARY JONES & BENOIT BLIN ET  
TOUTE L'ÉQUIPE DU MANOIR VOUS SOUHAITENT  
BON APPÉTIT

#### LA BISQUE DE LANGOUSTINE

Langoustine and ginger bisque, scallop tortellini

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#### LE CRABE

Fresh Devonshire crab, coconut, chilli and lime

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#### LES CHAMPIGNONS SAUVAGES

Wild mushroom risotto, cordyceps and autumn truffles

#### LE CANARD

Roast Trelough duck, clementine, chicory and jasmine

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#### LE CHOCOLAT AU LAIT

Milk chocolat, parsnips, salted caramel

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#### LA POIRE

Pear almondine, ginger and croustillant

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#### LE CAFÉ

Our selection of teas and coffees with homemade petit fours

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#### LES FROMAGES

The very best artisanal French & British cheeses  
(SUPPLEMENT OF £32 PER GUEST)