

# 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 £89 PER GUEST

SÉLECTION CLASSIQUE £129 PER GUEST

- Riesling Roche Granitique 2018, D. Zind-Humbrecht Alsace, France **β**  
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Chassagne-Montrachet 1er Cru Les Chenevottes 2018. D. Jean Noël Gagnard,  
Burgundy, France **β**  
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Grüner Veltliner Ried Renner 2019, Schloss Gobelsburg Kamptal, Austria **⓪**  
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Saint-Émilion Grand Cru 2015 , Ch. La Grave Figeac. Bordeaux, France **⓪**  
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Gaillac Renaissance 2016, D. Rotier. South-West, France

SÉLECTION PRESTIGE £299 PER GUEST

- Riesling Ried Hochrain 2019, Franz Hirtzberger, Wachau, Austria  
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Puligny-Montrachet 2018, Etienne Sauzet, Burgundy, France **⓪**  
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Condrieu 2019, Stéphane Montez, Rhône Valley, France **⓪**  
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Saint-Émilion 1er Grand Cru Classé 2011, Ch. La Gaffelière, Bordeaux, France ~  
Gold Vidal Icewine 2018, Inniskillin, Niagara Peninsula, Canada

SÉLECTION EXCEPTIONNELLE £999 PER GUEST

- Riesling Clos Ste Hune 2011, D. Trimbach, Alsace, France **β**  
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Puligny-Montrachet 1er Cru Les Folatières 2009, D. Leflaive, Burgundy, France **β**  
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Pouilly-Fumé Silex 2018, D. Didier Dagueneau, Loire Valley, France  
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Opus One 1999, Napa Valley, USA  
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Sauternes 1er Cru Supérieur 2003, Ch. d'Yquem, Bordeaux, France

Biodynamic **β**

Organic **⓪**

## Les saveurs du Manoir

OUR DINNER MENU £194 PER GUEST

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

### LE POTIRON

A theme on our garden pumpkin  
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### LA LANGOUSTINE

Scottish langoustine, chargrilled leek, dashi & miso  
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### LES CHAMPIGNONS SAUVAGES

Wild mushroom risotto, cordyceps & autumn truffles  
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### LA LOTTE

Seared aromatic monkfish, Fowey mussels  
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### LE CHEVREUIL

Rhug Estate venison, red cabbage, apple & celeriac  
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### LES FRUITS EXOTIQUES

Exotic fruit raviole, kaffir lime & coconut  
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### LE CHOCOLAT

Araguani chocolate mousse, salted toffee, almond  
milk ice cream  
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### LES FROMAGES

The very best artisanal French & British cheeses

**(SUPPLEMENT OF £32 PER GUEST)**