

Les Saveurs du Manoir

Designed for the whole table only.

7 COURSES £190 PER GUEST

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

LES ALGUES

Pickled Seaweed, garden vegetables, toasted sesame

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LE CRABE

Cornish crab, kaffir lime, coconut, passion fruit

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L'ŒUF

Truffled hen's egg, wild mushroom tea, truffle

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LA LOTTE

Spiced monkfish, alliums, aromatic Cornish mussels

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LE PIGEON

Pigeon, braised red cabbage, bacon, bread sauce

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LE CHOCOLAT

Coffee & chocolate fraicheur

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LA POIRE

Seasonal pear Almondine, caramel croustillant, ginger sauce

Any dish from our set menu may be exchanged
for a “Spécialités du Moment” item at a cost of £25.00

This menu is available from 6:30 pm to 9:00 pm.