

# Les Saveurs du Manoir

Designed for the whole table only.

5 COURSES £105 PER GUEST

7 COURSES £145 PER GUEST

\* This symbol indicates a dish served as part of our 5 course menu.

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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## LA TRUITE \*

Confit of smoked trout, cucumber wasabi

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## L'ŒUF \*

Truffled hen's egg, wild mushroom tea, truffle

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## LE COCHON DE LAIT \*

Jimmy Butler's piglet, celeriac, orchard apple  
prune & walnut pesto

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## LE COMTÉ

One cheese served in three stages of maturation

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## LA FIGUE

Roasted black fig, blackberry & fig leaf ice cream

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## LE CHOCOLAT \*

Raspberry & beetroot chocolate crumble

Any dish from either of our set menu may be exchanged  
for a "Spécialités du Moment" item at an extra cost £25.00

This menu is available from 11:30am to 2:00pm  
Excluding weekends and bank holidays.