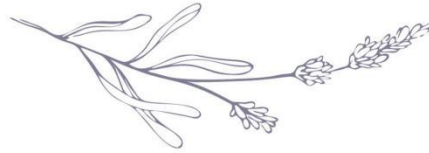


LAVENDER
restaurant



A LA CARTE MENU

Focaccia Bread, Deep Emulsion

STARTERS

Winter Carrot and Ginger Velouté, £10

Crispy sage (GF, VG, V)

Confit Duck Terrine, £13

Blackberry ketchup, granola crumb, micro herbs

Pan-roasted Scallops, £16

Cauliflower purée, onion jam, black pudding, hazelnut crumb, thyme oil

Salmon and Beetroot Gravlax, £13

Horseradish emulsion, pickled radish, beetroot gel, buttermilk caviar, house crostini

Ham Hock Croquette, £11

Leek ragout, emulsion, topped with parmesan

Slow-cooked Kohlrabi Steak, £12

Madame Jeanette kosho, cucumber salad, sundried tomatoes, finished with crumb and herb oil (VG, V)

MAINS

Smoked Oxfordshire Duck Breast, £33

Confit baby sweet potatoes, plum and ginger chutney, parsnip and vanilla purée, stem broccoli, demi-glace jus (GF)

Beef Loin, £37

Roscoff onion, Rösti potatoes, beef shin ragout, heritage kale almondine, beef & port sauce (GF)

Mosaic of Fish, £28

Braised red cabbage and peas, pickled cockles, red trout, champagne beurre blanc sauce, crispy rice noodles

Slow-cooked Lentil Casserole, £23

Carrot emulsion, crispy onion and kale, winter micro herbs (VG, V)

Pan-fried Seabass, £30

Artichoke purée, smoked pancetta, chicory, leeks, cockles, crispy parsnip, caviar, lemon emulsion

Butternut Squash Quinoa Fritter, £23

Romesco sauce, broccoli, pickled carrot, toasted almonds, herb oil (GF, VG, V)



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free

LAVENDER
restaurant



A LA CARTE MENU

SIDES

Weston Manor House Salad	£5
Triple Cooked Chips	£5
Parmesan and Parsley	
Add Truffle Oil (Optional) £1	
Skinny French Fries	£5
Roasted Winter Vegetables	£5

DESSERTS

Baron Bigot,	£15
Walnut loaf, orange marmalade, poached grapes	
Chocolate Moelleux,	£12
Blood orange gel, coconut ice cream, manor crumb	
Apple Tartlet,	£11
Vanilla sorbet, cinnamon, and Baileys anglaise	
White Chocolate and Passion Fruit Cheesecake	£10
Deconstructed Limoncello Tart,	£10
Italian meringue, lime granola, lemon balm	
Selection of Sorbets (VG)(GF)(V)	£7
Chocolate Brownie,	£11
Blood orange sorbet (GF, VG, V)	

DESSERTS WINE & PORT (50ml)

Tokaji, Late Harvest, Disznoko, Hungary	£8
Kopke Fine Ruby, Port	£7
Kopke Fine Tawny, Port	£7
Pedro Ximenez	£8



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free