

HAMPTON MANOR

Four course tasting menu

To be enjoyed by the whole table

Asparagus

Chicken, burrata, egg yolk

Mackerel

Granny Smith, horseradish, sorrel

Wagyu beef twice

Carrot, prune

The artisan cheese board

Apricot & walnut bread (£15 supplement per head)

Rice Pudding

Coconut, mango, lime

£60

Accompanying drinks flight £40

Seven course tasting menu

To be enjoyed by the whole table

Asparagus

Chicken, burrata, egg yolk

Mushroom

“Berkswell cheese on toast”

Rose veal

Onion, nasturtiums

Monkfish

Kohlrabi, miso, coriander

Middle white pork

Hispi cabbage, potato, black pudding

The artisan cheese board

Apricot & walnut bread (£15 supplement per head)

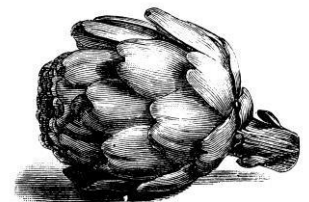
“Tea and cake”

Chocolate

Sherry, vanilla

£80

Accompanying drinks flight £60



Starters

Mushroom

“Berkswell cheese on toast”

Asparagus

Chicken, burrata, egg yolk

Crab XO

Brown shrimp, lime

Mackerel

Granny Smith, horseradish, sorrel

Rose veal

Onion, nasturtiums

Choice menu

3 Courses £55

2 Courses £40 (available only Tuesday to Thursday)

We offer menus for a range of dietary requirements. Available on request.

Mains

Middle white pork

Hispi cabbage, potato, black pudding

Beef

Carrot, prune

Monkfish

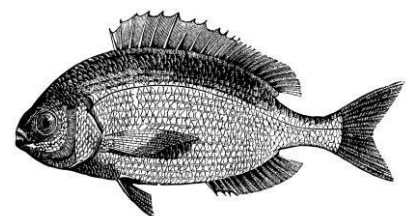
Kohlrabi, miso, coriander

Turbot on the bone

Sprouting broccoli, wild garlic

Hispi Cabbage

Potato, sage, apple, walnut



Desserts

Rice Pudding

Coconut, mango, lime

“Tea and cake”

Chocolate

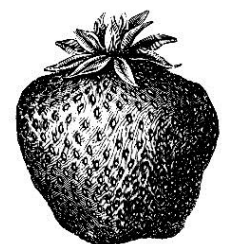
Sherry, vanilla

Cheese

The artisan cheese board

Apricot & walnut bread £15

(£4 supplement if chosen instead of dessert)



An optional 10% service charge is applied to all bills