



Daily Lunch Menu

Homemade Tomato and Basil Soup Served with a Slice of Sourdough

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Seared Fillets of Seabass with Pea and Smoked Pancetta Veloute Served with Baby Stem Broccoli and Spring Onion Mash

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Goats Cheese Wellington with Roasted Onions and Rosemary served with Roasted Cherry Tomatoes and a Seasonal Salad

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Pimms Jelly Served with a Mint and Cucumber Sorbet

Seasonal Fruit Salad

Selection of Ice-cream

Allergies & Intolerances:

Please speak to staff about the ingredients in the meal when making your order. Staff will ensure diet notifications are completed and submitted to the kitchen as necessary

My team and I hope you have a great dining experience here at Old Sarum Manor

James Butterfield, Head of Dining