DESSERTS

Passion fruit baked Alaska £17
White chocolate cream

Suggested wine:
75ml Nivole, Moscato D'Asti 2023 5% £10.50

Malted dark chocolate ganache £14
Salted malted caramel, toasted barley ice cream

Suggested wine:
75ml Quady Elysium Black Muscat 2023 £13.75

Butterscotch cooked Pink Lady apple £14
Puff pastry ice cream, blonde chocolate namelaka

Suggested wine:
75ml Château Suduiraut, Castelnau de Suduiraut, Sauternes 2022, France 13.5% £13.75

Dazel Ash goat's cheese £17
Lemon and raspberry, canidied pecans

Suggested wine:
75ml Qunita White Port, Portugal 19.5% £7.50

Selection of cheeses £25
Chutneys & homemade crackers

Suggested wine:
75ml Graff Delaire, Cape Vintage, Stellenbosch, 2013, South Africa 19.5% £11.50

Coffee or tea with petit fours £8.60

Our Selection of Ports

Barros LBV Port 20% £9.50
Barros 10yo Tawny 20% £10.50

Sommelier's Choice Wine

75ml Noble Viognier, Trinity Hill, Gimblett Gravels, New Zealand 2010 13.5% £11.25
A beautifully mature dessert wine, rich with apricot, honey and candied citrus, balanced by refreshing acidity and a long, luscious finish.

A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. We are committed to sourcing our coffee, meat, fish and produce responsibly, working with trusted suppliers who share our sustainability values.

The Slaughters Manor House

A capsule of timelessness the beauty of being able to eat when one wants to and drink when one pleases.

An orchestra of tastes, flavours and aromas of the Cotswolds conducted with skill and finesse by Nik Chappell.

Hand PICKED HOTELS

FOR THE TABLE

Mark's Sourdough & homemade focaccia £7.50
Home churned butter

Bray Cured Coppa £8.50
Pear ketchup, cornichons

Smoked salmon blinis £8.50
Crème fraîche, Avruga caviar

STARTERS

Butternut squash soup (v) £14.50
Maple syrup, pumpkin seeds

Salad of chicory, Mouneyrac pears and Lanark Blue cheese (v) £14
Hot honey & walnut

Cornish Blue Fin tuna £17
Sesame crushed & seared, avocdo sorbet, Nashi pear, Kaffir lime

Devon White chicken galentine £16
Plum jelly, pickled vegetables

Sommelier's Choice Wine

Riesling, Eroica, Columbia Valley, USA 2014 12% £21.50 (125ml)
A beautifully mature, off-dry Washington Riesling, with vibrant lime, mandarin and green apple, delicate floral notes and a subtle stony minerality. Bright acidity balances the gentle sweetness, giving a fresh, elegant finish.

Chaski Petit Verdot, Pérez Cruz, Maipo Valley, Chile 2019 14.5% £17.50 (125ml)
A bold and expressive Petit Verdot, with intense blackberry and black cherry fruit, violet and subtle spice, framed by structured tannins and a long, elegant finish.

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MAINS

Pork loin & braised cheek £42
Cauliflower, pickled mustard, brandy apple sauce

Highland venison £44
Chocolate & black garlic ragout, roasted loin, celeriac & green peppercorn

Braised King oyster mushroom (v) £32
Hispi cabbage, sweet onions, sauce soubise

Lemon sole filled with curried prawn mousse £42.50
Dahl, coriander, Brussel sprout bhaji

10oz roasted on the bone sirloin £59
Mushrooms, Bordelaise sauce

SIDES

Triple-cooked chips (v) £8
Truffle & parmesan

New Potatoes Cooked in Herbed Olive Oil (v) £8

Tender stem broccoli & olive oil (v) £8

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