

INDULGING AT MALLORY WITH TASTES OF THE SEASON

Sixty-seven pounds and fifty pence
per person for the menu

FROM THE BAR

Crispy butter beans
Olive selection

TO TASTE

Gougere with chicken liver parfait
Chorizo aranchini,
Smoked cod roe mousse, pickled garden
fennel, salt and vinegar pots

TO SHARE

Patti's bread selection, sea salt butter

A TASTE OF

Cornish crab, heirloom tomatoes, tomato
water, basil emulsion

TO START WITH

Confit chicken, little gem, marinated
anchovies, parmesan & garlic



THE DINING ROOM

at
THE MANOR HOUSE

Mallory Court Hotel

THE MAIN

A light seafood broth with garden herbs and
vegetables

or

Cotswold lamb with Mallory garden
vegetables, English peas and mint



Welcome to the Dining Room...

Our Head Gardener grows much of our produce
in our Kitchen Garden from seed with care and
dedication.

This is harvested in season by our Head Chef
and his brigade, which is used alongside the
best locally sourced produce to create truly
innovative and contemporary dishes.

My team and I are passionate about creating a
friendly & relaxed atmosphere and take pride to
serve you with excellence.

Should there be anything we can do to
enhance your dining experience, please do not
hesitate to ask me.

Danny Moran

Restaurants & Bars Manager

SAVOURY

Fruit bun topped with Beauvaille
cheese Port wine syrup, celery



SWEET

English strawberries macerated in balsamic
vinegar and black pepper, its sorbet with a
hint of basil, topped with shortcake

BY THE FIRE SIDE - £5

Coffee or tea as you like it.
Patti's chocolate selection
Lemon curd meringue lolly pop
Passion fruit and whisky jelly

ALLERGEN INDEX:

F-Fish | E-Egg | L-Lupin | S-Soya | M-Milk | C-Celery | G-Gluten | P-Peanuts | SE-Sesame | MO-Molluscs | MU-Mustard | NU-Tree Nuts | CR-Crustaceans | SU-Sulphur Dioxide

Please speak to a staff member if you have any food intolerances or dietary requirements