


**Monday to Friday  
Fixed Price Menu**

Enjoy two courses\* for **£30**  
or three\* for **£38**

\*Offer applies to one starter and/ or dessert  
with a main course per person  
with the  symbol



Seasons  
Lunch and Dinner  
Menu  
Monday - Saturday

**FOR THE TABLE**

**Halloumi Fries**  
Gochujang BBQ Sauce  
10.95

**Warm Sourdough V 6**  
*Sea Salt and Black Garlic Abernethy Butter*  
**GF** Available on request

**Crispy Paprika Olives,**  
Sriracha Aioli **DF**  
6.50

**Salt and Pepper Squid**  
Citrus Yoghurt **DF**  
9.95

**Seasons Biltong DF GF**  
9.95

**STARTERS**

 **Butternut Squash and Rosemary Soup** 11.95  
Toasted Seeds, Chilli Oil **VG, GF**

 **Pulled Ham Hock Croquettes** 11.95  
Apple and Celeriac Salad, Burnt Apple Puree

**Cured Salmon DF GF** 14.95  
Pickled Beetroot, Shaved Fennel, Basil Oil


**Confit Tomato Bruschetta V** 12.95  
Honey Whipped Feta **VG** Available on request


**Grilled Sardines** 12.95  
Toasted Sourdough, Tomato Fondue

**MAINS**

**Tandoori Chicken**

<b>Whole Roast Chicken Sharer for Two</b> 45.95	<b>Half Roast Chicken for one</b> 24.95
Roast Chicken, Cumin Fried Potato, Flat Bread, Bombay Crumb, Raita	
<i>Please note this dish can take up to 40 minutes to cook</i>	

 **Blood Orange Braised Fennel & Quinoa Salad VG** Available on request 18.95  
Pomegranate Molasses, Sumac, Whipped Feta  
*Add Chicken Breast 6 / Cured Salmon 6 / Halloumi 6*

 **Korean Pork Belly** 24.95  
Gochujang BBQ Hispi Cabbage,  
Korean Fried Rice

**Seasons Bhaji Burger VG** 19.95  
Mango Chutney, Coconut Yoghurt Raita,  
Carrot Slaw, Carrot Bun, Curry Mayonnaise,  
Chaat Masala Fries

**Pan Fried Stonebass** 26.95  
Confit Tomato, Nduja, Orzo Pasta

**Braised Beef GF** 31.95  
Beef Shin, Beef Fat Roasted Carrot,  
Roasted Shallot, Potato Rosti

**Seasons Dry Aged Rib Cap Beef Burger** 20.95  
Cheddar Cheese, Crispy Bacon, Seasons  
Burger Sauce, Pickles, Onion Sourdough  
Bun, French Fries **GF** Available on request

**Seasons Chicken Caesar Salad** 20.95  
Grilled Chicken, Lettuce, Smoked Bacon,  
Rustic Croutons, Shaved Parmesan,  
Caesar Dressing

<b>Harissa Spiced Cauliflower Steak VG</b> 21.95	<b>8oz Bavette Steak</b> 26.95	<b>10oz Rib Eye Steak</b> 41.95	<b>12oz Sirloin Steak</b> 43.95
<i>All served with Hand Cut Chips and Rocket GF</i>			
<i>Add one of our homemade sauces 3.50 each: Peppercorn, Blue Cheese Butter, or Smoked Chilli and Garlic Butter</i>			

**SIDES 6**

Hand Cut Chips **VG, GF**

Buttered Seasonal Greens **GF**

Rocket Salad **GF, DF**

French Fries **VG, GF**

Small Seasons Caesar Salad

Orzo Pasta and Cherry  
Tomato Salad

*Add Truffle Oil & Parmesan for 50p*

**VG** Vegan

**GF** Gluten Free  
Ingredients

**DF** Dairy Free  
Ingredients


**V** Vegetarian

**NUTS** Contains Nuts

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available on request.

A discretionary service charge of 12% will be added to your bill.

## DESSERTS AND CHEESE

 <b>Stem Ginger Sticky Toffee Pudding</b> Ginger Beer Sticky Toffee Sauce, Vanilla Ice Cream	9.95	 <b>Dark Chocolate Delice</b> Caramelized White Chocolate	9.95
<b>Banoffee Nicker Bocker Glory GF</b> Banana Split Ice Cream, Clotted Cream Fudge, Chocolate Honey Comb, Toffee Sauce	9.95	<b>Apple and Bramble Crumble GF, VG</b> Served with Vanilla Ice Cream	9.95
<b>Affogato Tiramisu</b> Hot Espresso Shot, Vanilla Sponge, Mascapone Cream	9.95	<b>Cheese Plate</b> Stilton   Godminster   Brie Crackers, Homemade Condiments	11.50
		<b>3 Scoops of Ice Cream or Sorbet</b> Ask a for our Ice Cream Menu <b>VG, GF</b> available on request	7.95

## LIQUER DESSERTS

<b>Espresso Martini</b> Espresso, Vodka, Kahlua	12	<b>Orange Hot Chocolate</b> Grand Marnier with Orange Bitters, Whipped Cream, Marshmallows, Matcha Powder	8.95
<b>Peanut Butter Old Fashioned NUTS</b> Sheep Dog Peanut Butter Whiskey Liqueur, Angostura Bitters, Dark Chocolate	12		

## TEAS

<b>Tea from the Manor, Loose Leaf</b> English Breakfast   Earl Grey   Green Tea   Assam Peppermint Tea   Decaf Tea   Darjeeling   Jasmine   Lemon & Ginger   Liquorice   Rooibos   Rum Arabica   Red Berries   Bird of Paradise   Fresh Mint Tea	3.75
--	------

## COFFEE

<i>Decaf available</i>	3.50
Double Espresso	3.50
Cortado	3.65
Macchiato	3.80
Americano	3.95
Latte	3.95
Cappuccino	3.95

*Fancy a nibble to sweeten up your coffee? Enjoy a baked pastries or scones, served between 9am and 4pm Sunday and Wednesday, and 9am and 6pm everyday.*

## PASTRIES

<b>Cinnamon Swirl</b> 3.95	<b>Chocolate Twist</b> 3.95	<b>Croissant</b> 3.95
<b>Vanilla and Hazelnut Crown VG, NUTS</b> 3.95		

## CREAM TEA

Plain Scone, Currant Scone, Clotted Cream, Strawberry Jam, Pot of Tea <b>GF, DF</b> available on request, please ask a server for prices.	10.95
--	-------

**VG** Vegan

**GF** Gluten Free ingredients

**DF** Dairy Free ingredients

**V** Vegetarian

**NUTS** Contains Nuts

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available on request. A discretionary service charge of 12% will be added to your bill.