

THE MENU

STARTERS

Chicken liver and Foie Gras parfait with pistachio grains, watercress salad, sweet tomato chutney and toasted brioche 14

Slow cooked glazed pork belly and black tiger prawns, sage and spinach puree 12

Gravadlax of salmon with pickled beetroot, beetroot jelly, sour cream and chives 10

Devon Crab salad, shaved fennel and orange salad, apple vinaigrette 10

Carpaccio of French duck breast, marinated in a soy and balsamic dressing, parmesan shavings and asparagus spears 8

Scallops and Foie Gras with crisp pancetta, pea shoots, white truffle and herb oil 16

Minestrone with pancetta, trofie pasta, roast garlic and tomato 6

MEATS

Herb crusted canon of English ridings reserve lamb with confit shoulder, aligot potato, peas and broad beans, red wine jus 24

Supreme of Goosnargh corn fed chicken, wild, field and morel mushroom sauce, fondant potato and wilted spinach 18

Roasted loin of Gloucester old spot pork, slow cooked belly, bramley apple, peas and beans 21

Slow cooked saddle of rabbit with pork and sage stuffing, sautéed seasonal mushrooms and provençal vegetables 17

FISH

Pan seared fillet of sea bass, provençal lentils and sautéed spiced broccoli 20

Pan seared fillet of salmon, garlic crostini, Mediterranean shellfish zuppa 19

Grilled fillet of halibut, cauliflower puree, crushed new potato, fennel, chive and leek herb butter 23

VEGETARIAN

Slow baked vegetable Tagine with mushrooms, aubergine, courgette and peppers in roasted tomato and garlic jus 13

Short crust tartlet of marinated provençal vegetables, white stilton and apricot glaze, wilted spinach, bok choy, spring onion and chive dressing 14

GRILLS

8oz (226g) Casterbridge aged fillet steak 29

8oz (226g) English aged rib eye steak 22

Served with grilled tomato, mushrooms, double fried chips, watercress salad and a choice of: Béarnaise, Peppercorn, Diane sauce.

SIDE ORDERS 3

Caesar salad
Chunky chips
Rocket and parmesan salad
Sautéed green beans
Mashed potatoes
Steamed vegetables
Onion rings
Tomato, red onion and coriander salad
Cauliflower cheese

DESSERTS

Baked blackberry and Bramley apple clafoutis infused with brandy, green apple sorbet 6

Vanilla panacotta with fruits of the forest consommé and croissant biscuit 6

Chocolate fondant with maple and walnut ice cream 6

Vanilla brulée with raspberry sorbet and honeycomb 6

Choice of vanilla dream, swiss chocolate, panna cotta, caramelita, strawberry and mint chocolate movenpick ice creams with royale biscuits 6

Cornish yarg, tornegus, Oxford blue and Stilton cheese with sweet tomato chutney, celery and grapes 8

DIGESTIFS

Coffee and handmade chocolates 5

Welcome to the OMNIA restaurant

There has been a Manor House on the grounds of St Anne's Manor since the 14th Century. It was built on the land belonging to "Rico de Bockhurst" and called Buckhurst or Buckhurst estate. The name derived from the Old English Bock (Beech) and Hyrst (Wooded Hill). The first mention of which being in tax records of 1327 for Oakingham or as it is now known, Wokingham.

The next mention we know of is in 1509, when the Bishop of Salisbury charged a "Mr Drew Sawbourne" 30 shillings or £1.50 per year rent, for the Manor of Buckhurst or Buckhurst Manor as it was later known.

In the last few years of the 18th Century "William Heelas the Elder" moved to Wokingham from London to farm 200 acres of "Buckhurst Estate" with his two sons, one of which opened a linen drapers store in Wokingham and the other a business in Reading which in turn led to the John Lewis Department Store formerly known as "Heelas". By 1882 "Buckhurst House" was occupied by a local justice of the peace, Mr Charles Townsend Murdoch, who was three times Member of Parliament for Reading, until his death in 1898, his wife residing in Buckhurst house until 1928

By 1939 Buckhurst House was in a very run down state and was bought by an order of nuns known as the "Sisters of Bon Secours". The order was founded in 1821 by the Archbishop of Paris and has numerous houses all over the world. The nuns re-named the house "St. Anne's Nursing & Convalescent Home" and looked after those people who could not be cared for in their own homes through out the war, and continued afterwards until the 1970's, when the house was bought by private hoteliers and re-named "St Anne's Manor"

Stakis Plc bought St Anne's Manor in 1986, upgrading the existing structure and facilities to add Reception Area, Restaurant, Leisure Club and 118 bedrooms. Architects were appointed with specific instructions to retain the ambience of the original "Buckhurst Manor", the new structure blending in perfectly with the old. In 1994 the Sunningdale Conference Centre was added to the hotel, followed 3 years later in 1997 by the Georgian Conservatory and "Buckhurst Club" executive bedroom wing. In 1999 Stakis merged with Hilton to become the "Hilton St Anne's Manor Hotel"

One part of the history of St Anne's still lives on, however, in the form of the ghost of one of the Sisters of Bon Secours who can occasionally be seen gliding through parts of the Old Manor House! Today, as a guest at our luxurious mansion house, we welcome you to enjoy what we like to describe as good old-fashioned hospitality. Well cooked dishes, using only the freshest of ingredients, including herbs from our very own herb garden, complimented by a wide selection of wines with friendly service.

Casterbridge beef - from only English beef, sired from traditional breeds and sourced from selected farms in the six counties of south-west England is used to produce Casterbridge. All cattle are finished on a natural grain diet that ensures a controlled protein intake and guarantees consistently high quality. The Meat is processed in Somerset - improving animal welfare and reducing food miles.

Goosnargh chicken - from Goosnargh near Preston, on the edge of the picturesque Ribble Valley in Lancashire. Birds are housed in roomy open barns, with natural ventilation and fresh straw bedding every day. They're grown at a natural rate and feed is free from chemicals and growth promoters. This natural corn diet, together with the age at which birds are finished, provides a high meat-to-bone ratio with meat that's low in fat and full of natural flavour.

English ridings lamb - farmed on the dales & moors of Yorkshire. The naturally hilly pastures of the Yorkshire ridings produce excellent tender & succulent lamb. It takes careful farming to produce lamb with the required depth of flavour and farms selected are known for their skilled stockmanship and use of traditional techniques.

Gloucester Old Spot - The wonderful old breed takes longer to grow than modern breeds and is slaughtered at around 36 weeks - twice the normal age. The animals live on a free range farm in Sussex and benefit from a balanced natural cereal diet. The flavour and succulence of this pork are hard to beat.

Bon Appétit

Paul Sutcliffe – Executive Chef

 Suitable for Vegetarians

All prices include VAT at the current rate

All weights are uncooked. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the manager.