

HOUSE MENU

TO START

HOME MADE SOUP OF THE DAY £6

Baked Bread Roll (1,3,7) (V) (GFA)

CLASSIC PRAWN COCKTAIL £7

Shredded Gem Leaf, Marie Rose Sauce, Lemon Wedge, Buttered Brown Bread (1,2,7,10) (GFA)

CHICKEN LIVER PATE £6

Caramelized Red Onion Jam, Ciabatta Shards and Dressed Leaves (1,9,10,12,13) (GFA)

TEMPURA BATTERED VEGETABLES £6.50

Tempura Batter Coated Red & Green Peppers, Baby Corn Cobs, Cauliflower Florets, Green Beans & Sliced Carrots, Sweet Chilli Sauce (1,6), (V), (VE)

DEEP FRIED CALAMARI £6.50

Aioli Dressed Baby Gem Salad, Lemon Wedge (3,4,7,14) (GFA)

CHARRED GOATS CHEESE LOG £7.50

Beetroot Gel, Red Onion and Tomato Salad, Toasted Walnuts (7,8) (V), (GFA)

MAIN COURSES

CHICKEN & BACON CAESAR SALAD £14

Chargrilled Chicken Breast, Grilled Back Bacon, Baby Gem Lettuce, Caesar Dressing, (with/without) Anchovies, Garlic Croutons, Parmesan Shavings, (1,3,4,7,12) (GFA)

THAI RED CHICKEN CURRY £17

Chicken Breast with a Selection of Vegetables in an authentic style sauce with Coconut, Red Peppers, Red & Green Chilli, Garlic & Thai Basil, Fresh Coriander (7) (GFA)

Without chicken breast £13.00 (V) (VE) (GFA)

BEER BATTERED HADDOCK FILLET** £13

Skin on Fries, Tartar Sauce, Minted Mushy Peas, Chargrilled Lemon Wedge (1,3,4,9,10)

GARLIC & ROSEMARY LEG OF LAMB STEAK £16

Creamy Mashed Potato, Roasted Carrots, Peas and Redcurrant Jus (7) (GFA)

GRILLED 8OZ SIRLOIN STEAK £18

Rustic Hand Cut Chips, Roasted Cherry Vine Tomato, Flat Field Mushroom, Garlic Butter and Watercress. (Cooked to your preference) (7) (GFA)

AUBERGINE TOWER £12

Garlic & Thyme Baked Aubergine, Courgette, Onion, topped with Mozzarella, Rich Basil and Tomato Sauce, Rocket and Parmesan Salad (7) (GF) (V) Vegan alternative available

MANOR GOURMET BEEF BURGER £13

Toasted Brioche Bun, Gherkins, Tomato, Sweet Caramelised Red Onion Jam, Dressed Salad Leaves, House Coleslaw & Skin on Fries (1,3,7,9,12,13)

Add Mature Cheddar Cheese £1.00

Add Grilled Bacon £1.00

SPECIAL OF THE DAY £14

Please ask a Team Member for the Special of the Day

PIZZA MENU

Authentic Italian Stone-Baked Pizza, prepared by Hand with Fresh Ingredients. All with Pizza Sauce & Mozzarella

MARGHERITA £12

Mozzarella, Cherry Tomatoes & Fresh Basil Leaves (1,6,7)

PIZZA CON PROSCIOTTO £14

Parma Ham, Rocket, Parmesan (1,6,7)

NDUJA (soft spicy sausage) £14

Goats Cheese, Chargrilled Peppers, Mozzarella, Spinach, Oregano (1,6,7)

DIAVOLA £14

Pepperoni, Chorizo, Fresh Chili, Red Onion (1,6,7)

QUATTRO FORMAGGI £14

Dolcelatte, Mozzarella, Rocket, Parmesan, Buffalo Mozzarella, Oregano (1,6,7)

BBQ CHICKEN £13

Garlic mushroom, chargrilled peppers (1,6,7,9)

SPICY BEEF £13

Red onion, rocket leaves (1,6,7)

EXTRAS for £1

Garlic mushroom, anchovies, chili, fried egg, red onion, jalapeno, basil, oregano, mozzarella, peppers, ham, rocket, parmesan, Parma ham, pepperoni, spicy beef, chorizo, olives, spinach, chicken, goats' cheese.

Gluten free base for £2 extra

PIZZA SIDES £3

Potato Wedges with BBQ dip

Garlic Bread with BBQ dip

SIDES

-ONION RINGS (V) (VE) £3.50

-SKIN ON FRIES (V) (VE) (GFA) £3.50

-WEDGES (V) (VE) (GFA) £3.50

-GARLIC & PARSLEY CIABATTA BREAD (1,7) £4

With or without cheese (1,3,7,13)

-CREAMY MASHED POTATO (V) (GFA) (VE available) £4

-BOWL OF STEAMED AND BUTTERED GARDEN VEG (V) (VE) (GFA) £4

-PORT JUS (V) (VE) (GFA) £3.50

-PEPPERCORN SAUCE (7) (V) (GFA) £3.50

-THYME GRAVY (V) (VE) (GFA) £3.50

-ROCKET AND PARMESAN SALAD (7) (V) (GFA) £3

-BBQ DIP £1.50

LIGHT BITES

TUNA MELT £9

Tuna & Cheese Sauce Oven Baked Melt, Manor Slaw, Dressed Baby Leaves, Skin on Fries (1,3,4,7)

CROQUE MONSIEUR £9

Oven Baked Ham & Cheese Bloomer Bread Sandwich, Cheese Sauce Glaze, Manor Slaw, Dressed Baby Leaves, Skin on Fries (1,3,7)

BUFFALO MOZZARELLA AND BASIL PESTO CIABATTA £10

Mozzarella Cheese and Fresh Basil Pesto Baked Ciabatta Bread, Manor Slaw, Skin on Fries (1,3,7) (V)

SUNDAY LUNCH ROAST MAIN COURSES

ROAST SIRLOIN OF ENGLISH BEEF £15

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

ROAST CHICKEN BREAST £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

ROAST GAMMON £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

ROAST BEEF & GAMMON £15

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

VEGETARIAN NUT ROAST £12

Yorkshire Pudding, Sage & Onion Stuffing & Vegetarian Gravy (1,3,7,10,13) (V)

All Main Courses are served with a selection of Seasonal Vegetables. Please ask your server who will be happy to serve extra vegetables on request

Dinner inclusive guests have £25 to spend on any courses/dishes they wish. Cannot be used against any bar drinks, wine, or liquor coffees. Non Transferable.

V suitable for Vegetarians

VE Suitable for Vegans

GFA Gluten Free Available

** May contain small bones

Please inform your server of any dietary requirements or allergies

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
2. Crustaceans for example prawns, crabs, lobster, crayfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like clams, mussels, whelks, oysters, snails and squid

TO FINISH

BELGIAN WAFFLE £6

Salted Caramel Ice Cream & Caramel Sauce, Chantilly Cream (1,3,7,13) (V)

BLACKCURRANT CHEESECAKE £5.50

Coulis & Fresh Berries (6) (V) (VE) (GFA)

BANOFFEE TART £6.50

Vanilla Ice Cream, Fruits of the Forest Compote (1,7,8) (V)

DARK CHOCOLATE BROWNIE £6

Warm Chocolate Brownie, Vanilla Pod Ice Cream, Dark Chocolate Sauce (3,6,7) (V) (GFA)

ICE CREAM CREATIONS £6.50

(7) (V) (GFA)

- Choose 3 scoops of either: Chocolate, Vanilla, Strawberry, Salted Caramel, Raspberry Sorbet

- 2 of either: Chantilly Cream, Meringue, Brownie Pieces, Freeze Dried Raspberries

- Choose a sauce of: Strawberry Coulis, Chocolate Sauce, Raspberry Coulis, Salted Caramel Sauce

DESSERT OF THE DAY £6

Please ask a Team Member for the dessert of the Day

SPECIALITY TEA SELECTION

Peppermint £2.95

Camomile £2.95

English Breakfast £2.95

Green £2.95

Jasmine £2.95

Earl Grey £2.95

COFFEE

Espresso £2.95

Double Espresso £4.25

Cappuccino £3.10

Latte £3.20

Americano £2.95

Americano with Milk £3.10

Macchiato £3.00

Flat White £2.95 / £3.20

Mocha £3.20

Hot Chocolate £2.95

Decaffeinated Coffee £2.95

Cafetiere of Coffee £4.00

LIQUEUR COFFEE

Jameson's Irish Coffee £5.50

Courvoisier French Coffee £5.50

Calypso Tia Maria Coffee £5.50

Baileys Irish Cream Coffee £5.50

Italian Amaretto Coffee £5.50

Gaelic Drambuie Coffee £5.50