LUNCH AND DINNER

12PM - 9PM MONDAY TO SUNDAY SERVED IN THE BAR OR RESTAURANT



Margherita	16.50
Vine Tomatoes & Basil (V,1,7,GFA)	
Capricciosa	17.75

Ham & Mushroom (1,7,GFA) 18.75 **Buffalo Chicken**

Cajun Chicken, Peppers, Red Onion, BBQ Sauce (1,7,GFA)

Pizza Di Chorizo

Chorizo, Bacon Jam, Red Onion (1,7,GFA)

EXTRA TOPPINGS

Pepperoni, Ham, Cajun Chicken, Chorizo, Red Onion, Mushroom, Red Chillies, Olives, Peppers, Bacon Jam, Parmesan. Goats Cheese. Dolce Latte

Battered Hake Fillet & Tartare 12.25

CIABATTAS

Sauce Chips, Coleslaw (1,3,4,10)	
Breaded Chicken & Chimichurri Chips, Coleslaw (1,3,7)	12.25
Mozzarella, Basil & Tomato Chips, Coleslaw (V,1,3,7,10)	12.25
House Carved Ham & Piccalilli Chips, Coleslaw (1,3,10)	12.25

Chips, Asian Slaw (1,11,V,VE) **Pulled Pork & Pear Chutney** 12.25 Chips, Coleslaw (1,3,10,12)

Hummus & Chimichurri

SIDES Onion Rings (V,VE,1) 3.50 **Garlic Bread (V,1)** 3.00 **Garlic Bread & Cheese (V,1,7)** 4.00 Fries (V, VE, GF) 3.00 Wedges & BBQ Dip (V,VE,GF) 4.00 Coleslaw (V,3,10,GF) 2.50 **Peppercorn Sauce (V,7,10,GF)** 2.00 **Buttered Green Beans (V,7,GF)** 3.00 Mashed Potato (V,7,GF) 3.00 Chilli Salsa (V, VE, GF) 2.00

SWEET

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Black Forest Chocolate Torte	8.80
Clotted Cream (1,3,7,V)	
Baileys Cheesecake	8.80
Chocolate Sauce (1,3,7)	
Sticky Toffee Pudding	7.80
Vanilla Ice Cream (1,3,7,V)	

HOUSE MENU

8oz Rustic Steak Burger	18.50
Bacon Jam, Gem Lettuce, Tomato, Dill Pickle.	
Chips, Coleslaw (1,3,7,10,11)	

21.00 Manor Burger 8oz 100% Beef Burger, Pulled Pork, Farmhouse Cheddar, Bacon Jam, Little Gem, Tomato, Dill Pickle, Coleslaw, Chips (1,3,7,10)

17.50 Panko Chicken Burger

Chilli Salsa, Chips, Coleslaw (1,3,7)

17.85

2.00

12.25

Cumberland Hot Dog 15.25

Rustic Baguette, Red Onion Marmalade, Sliced Tomatoes, Chips, Coleslaw (1,3)

Vegetarian Option Available served with Veggie Sausage

Lentil & Spinach Burger 18.00 Red Onion Marmalade, Little Gem, Tomato, Dill Pickle, Handcut Chips (1,V,VE)

Beer Battered Fish & Chips 18.50 Chips, Peas, Tartare Sauce (1,3,4,10,**) (Halloumi Option V.7)

20.50 **Chicken Tikka Masala** Pilau Rice, Tear Drop Naan Bread (1,7,8,9,10,GFA)

21.50 Sweet Potato, Chickpea & **Spinach Curry**

Pilau Rice & Tear Drop Naan Bread (1,8,10,V,VE,GFA)

Cumberland Sausage & Mash 17.00 Potato Broccoli, Red Wine Gravy (1,7,9)

Shepherd's Pie 20.75 Artisan Baguette (1,7,9,10)

CHILDREN

12 Years and under

1 COURSE £8.00, 2 COURSE £11, 3 COURSE £14.00

Starter

Tomato Soup (V,7,9,GF)

Garlic Bread (V,1)

Carrot & Cucumber Sticks, Cream Cheese (V,7,GF)

Breaded Chicken Fillets, Chips, Peas (1,3,GFA) Fish Goujons, Chips, Peas (1,3,4)

Tomato Penne Pasta, Garlic Bread (V,1)

Dessert

Chocolate Brownie, Vanilla Ice Cream (V,1,3,7) Peach Jelly & Cream (V,7,12,GF) Selection of Ice Creams (V,3,7,GF)

GUESTS WITH A DINNER INCLUSIVE RATE HAVE A £41 ALLOWANCE

Value can be used on any courses/dishes/Tea & Coffees.

Additional supplements apply after allowance. Cannot be used against any bar drinks, wine, or liqueur

coffees. Non-Transferable.

V - Vegetarian VE - Vegan

GF - Gluten Free

GFA - Gluten Free Available

ALLERGEN REFERENCE

Allergen Reference - Please inform your server of any dietary requirements or allergies All Our Food Is Prepared In A Kitchen Where Nuts, Gluten And Other Known Allergens May Be Present.

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.



COFFEE		Flat White	£3.90
001122		Mocha	£3.90
Espresso	£3.70	Hot Chocolate	£3.70
Cappuccino	£3.90	Decaffeinated Coffee	£3.70
Latte	£3.90	Cafetière small (2 cup)	£5.50
Americano	£3.70	Cafetière large (6 cup)	£7.50

LIQUEUR COFFEE

Jameson's Irish Coffee	£7.00
Courvoisier French Coffee	£7.00
Calypso Tia Maria Coffee	£7.00
Baileys Irish Cream Coffe	£7.00
Italian Amaretto Coffee	£7.00

MOCKTAILS

Virgin Apple Mojito	£4.95
Elderflower & Mint Cooler	£4.95
Cuddles On The Beach	£4.95
Pink Lemonade	£4.95
SOFT	
j20 Apple & Mango 275ml	£3.30
j20 Apple & Raspberry 275ml	£3.30

2011	
j20 Apple & Mango 275ml	£3.30
j20 Apple & Raspberry 275ml	£3.30
j20 Orange & Passion 275ml	£3.30
Fever Tree Ginger Ale 200ml	£2.75
Fever Tree Ginger Beer 200ml	£2.50
Fever Tree Light Tonic 200ml	£2.75
Fever Tree Tonic 200ml	£2.75
Sparkling Water 330ml	£2.40
Still Water 330ml	£2.40
Sparkling Water 1L	£3.40
Still Water 1L	£3.40
Pepsi Max 200ml	£2.50
Red Bull	£3.70
Cordials 284ml	£1.65
Pepsi 284ml	£2.75
Diet Pepsi 284ml	£2.75
R Whites Lemonade 284ml	£2.75
Apple Juice 284ml	£2.50
Orange Juice 284ml	£2.50
Cranberry Juice 284ml	£2.50

COCKTAILS

Manor Martini	£9.50
Espresso Martini	£9.50
Gordon's Pink Spritz	£9.50
Sex On The Beach	£9.50
Cherry Cola	£9.50
Chambord Royale	£9.50
Aperol Spritz	£9.50

GIN

Bombay Gin	£4.50
Gordons Gin	£4.20
Gordons Pink Gin	£4.20
Hendricks Gin	£4.70
Whitley Neill Raspberry	£4.40
Whitley N Rhubarb & Ginger	£4.40
Whitley Neill Blood Orange	£4.40

VODKA

Smirnoff	£4.20

BRANDY

Courvoisier VS XXX	£4.95
Hennessy Very Special	£5.85

Pravha 4.0%	£5.45	Budweiser 330ML	£4.80
Madri 4.6%	£5.95	Peroni 330ml	£4.80
Alpacalypse 4.3%	£5.45	Peroni 0% Alcohol free 330ml	£4.40
Guinness Microdraught 4.2%	£5.95	Peroni Gluten Free 330ml	£4.40
Guinness Microdraught 0%	£4.95	Staropramen 0% 330ml	£4.60
		Rekorderlig Straw/Lime 500ml	£6.00
		Rekorderlig W Berries 500ml	£6.00

RUM

Bacardi	£4.20
Captain Morgan Spiced	£4.35
Captain Morgan Dark Rum	£4.35

WHISKEY

PORT

Taylors Tawny 50ml

Bells	£4.30
Famous Grouse	£4.40
Glenfiddich	£6.00
Jack Daniels	£4.40
Jameson Stout Edition	£4.50

LIQUEURS

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BOTTLE BEER

£4.20

Southern Comfort	£4.20
Archers	£4.40
Baileys 50ml	£4.95
Disaronno	£4.40
Malibu	£4.40
Tia Maria	£4.40
Pimm's 50ml	£5.00

SHOTS

Jagermeister	£4.00
Sambuca	£4.00
Sourz Apple	£3.85
Sourz Cherry	£3.85
Tequila Jose Cuervo Especial	£4.00
Baby Guinness	£4.65

WHITE WINE

Pineapple Juice 284ml

175ML/250ML/BOTTLE

Villa Elsa Pinot Grigio, Italy £5.80/£7.90/£22.50

Pale straw colour, citrus with a hint of tropical fruit. Ideal as an aperitif & with pasta or fish. £5.50/£7.60/£21.50

Concha Y Toro Sauvignon Blanc, Chile Pale gold colour, apple and citrus aroma, fruity and fresh on the palate.

£2.50

£6.20/£8.40/£23.95 Blass Chardonnay, Australia

Medium bodied with stone and tropical fruits that lead to a creamy smooth finish.

Honu Sauvignon Blanc, New Zealand

This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.

RED WINE

175ML/250ML/BOTTLE

Concha Y Toro Merlot, Chile

£5.50/£7.60/£21.50

Rich wine, delivering black fruit and spice aromas, with plum and chocolate flavours.

£4.60

Blass Shiraz, Australia

£6.20/£8.40/£23.95

Medium bodied with rich red fruit and vanilla from the touch of oak during maturation that lead to a soft generous finish.

Petirrojo Cabernet Sauvignon

£6.40/£8.80/£24.95

Bright ruby red in colour and rich in ripe black fruit, with notes of plums and some pepper. Light to medium body, with smooth juicy tannins.

Trivento Tribu Malbec, Argentina

Vibrant violet in colour, this unoaked wine shows the pure fruit characteristics of the Malbec grape. With red berries and herbs on the nose, it possesses a medium body and soft rounded tannins.

SPARKLING 125ML/BOTTLE

£6.00/£29.95 Chio Prosecco DOC, Italy

Fresh fruity aromas. Citrus and green fruit on the palate. Pleasant finish.

£6.00/£29.95 Chio Rose Spumante, Italy

Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent, suitable as aperitif.

J Lemoine Brut Champagne, France £10.00/£46.50

Fruity nose with light aromas of citrus fruit from 30% Chardonnay in the blend.

Veuve Clicquot Yellow Label, France

A delicate yet rich, Pinot Noir-based rose from a Pinot Noir specialist. This has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful!

ROSE

175ML/250ML/BOTTLE

Villa D'Elsa Pinot Grigio Blush, Italy

£5.80/£7.90/£22.50

'Blush' pink colour and delicate wild-strawberry flavours, balanced by a crisp citrus finish. £6.20/£8.40/£23.95 Pier 42 White Zinfandel, United States

Lively refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.