

HOUSE MENU

TO START

CREAM OF TOMATO SOUP * £6
Garlic croutons (1,3,7) (V) (GFA)

DEEP FRIED BRIE WEDGES £7
Crisp Pancetta, Cranberry dip (1,3,7,12) £1.00 supplement.
Vegetarian alternative available

CHICKEN LIVER PATE * £6.50
Red Onion Marmalade, Ciabatta Croute (1,9,10,12,13) (GFA)

DEEP FRIED CALAMARI £7
Baby leaf salad, aioli (3,4,7,14) (GFA) £1.00 supplement

MAIN COURSES

CHICKEN & BACON CAESAR SALAD * £13
Baby gem, Caesar dressing, (with/without) anchovies, crispy
bacon, croutons, parmesan shavings, chargrilled chicken
breast (1,3,4,7,12) (GFA)

CHICK PEA & LENTIL DAHL * £13
Turmeric scented rice, naan bread, mint yoghurt (1,7,9,10) (V)
Add a chicken breast for £5.00. Vegan alternative available

BEER BATTERED HADDOCK FILLET * £13
Skin on chips, tartar sauce, crushed minted peas, chargrilled
lemon (1,3,4,9,10) (**)

GARLIC & ROSEMARY LAMB LEG STEAK £15.50
Tomato & red onion salad, mint yogurt, skin on chips (GFA)
£1.50 supplement

MANOR GOURMET BEEF BURGER * £14
Toasted brioche bun, gherkin, sweet caramelised onions,
dressed baby leaves, coleslaw & skin on chips (1,3,7,9,12,13)
Add Mature Cheddar Cheese £1.00
Add Grilled Bacon £1.00

GOURMET HOT DOG * £12
Warwickshire pork sausage, sauteed onions & tomato sauce
served in a brioche roll with chips and coleslaw (Please inform
your server of any allergies)

PIZZA MENU

**Authentic Italian stonebaked pizza, prepared by hand
with fresh ingredients. All with pizza sauce & mozzarella**

MARGHERITA * £12
Mozzarella, cherry tomatoes and fresh basil leaves (1,6,7)

PIZZA CON PROSCIOTTO £14
Parma Ham, rocket, Parmesan. £2.00 supplement (1,6,7)

NDUJA (soft spicy sausage) £14
Goats cheese, chargrilled peppers, mozzarella, spinach,
oregano £2.00 supplement (1,6,7)

DIAVOLA £14
Pepperoni, chorizo, fresh chili, red onion £2.00
supplement (1,6,7)

QUATTRO FORMAGGI £14
Dolcelatte, mozzarella, rocket, parmesan, buffalo
mozzarella, oregano £2.00 supplement (1,6,7)

BBQ CHICKEN £13
Garlic mushroom, chargrilled peppers £1.00 supplement
(1,6,7,9)

SPICY BEEF £13
Red onion, rocket leaves £1.00 supplement (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

SIDES £3
Potato Wedges with BBQ dip
Garlic Bread with BBQ dip

SIDES & LIGHT BITES

GARLIC & PARSLEY CIABATTA BREAD £4
WITH OR WITHOUT CHEESE (1,3,7,13)

SKIN ON CHIPS (V) (VE) (GFA) £3.50

ONION RINGS (V) £3.50

TUNA MELT * £10
Tuna & cheese sauce oven baked melt, manor slaw,
dressed baby leaves, skin on chips (1,3,4,7)

CROQUE MONSIEUR * £10
Oven baked ham & cheese bloomer bread sandwich,
cheese sauce glaze, manor slaw, dressed baby leaves,
skin on chips (1,3,7) Vegetarian alternative available

COLD SANDWICHES available 24 hours a day

EGG MAYONNAISE £8

TUNA MAYONNAISE £8

BAKED HAM & MUSTARD £8

CHEESE & BRANSTON PICKLE £8

SMOKED SALMON & CREAM CHEESE £9

All served with dressed baby leaves, coleslaw & crisps

SUNDAY ROAST MAIN COURSES Available Sunday 12.30 till 5.00pm

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)

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

TO FINISH

BELGIAN WAFFLE * £7.50

Salted caramel ice cream & sauce, Chantilly cream (1,3,7,13) (V)

WARM CHOCOLATE SPONGE PUDDING * £7

Clotted Cream & freeze-dried raspberries

VEGAN BLACKCURRANT CHEESECAKE * £7

Coulis & fresh berries (1,2,6) (VE)

ICE CREAM CREATIONS * (V) (GFA) £6.50

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

2 of either: Chocolate Popping Candy, Meringue, Freeze Dried Raspberries

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

BANOFFEE TORTE * £6.50

Salted Caramel ice cream & chocolate popping candy (please inform your server of any allergies)

CHOCOLATE DELICE * £6.50

Chocolate ice cream & freeze-dried raspberries (please inform your server of any allergies)

* Dishes included for dinner inclusive guests are marked with an asterisk

£0 supplement - shows supplement charge for dinner inclusive guests

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

Please note: From 5th November until 2nd December a reduced menu to the above will be offered.