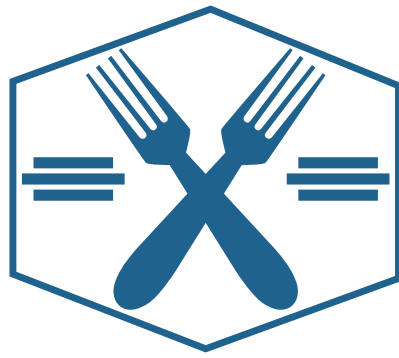


SOUTHCREST MANOR HOTEL

SUNDAY



LUNCH

ONE COURSE £15, TWO COURSE £20, THREE COURSES £25

STARTER

- Tea Smoked Duck, Plum Kimchi Slaw, Tortilla Crisps, Hoi Sin Dressing (6,9,11,GF) £3 SUPPLIMENT
- Oak Smoked Salmon, Golden Beetroot, Lightly Pickled Cucumber, Irish Soda Bread, Lemon Dressing (1,4,7,GFA) £3.50 SUPPLIMENT
- Truffled Mushroom Bruschetta, Chilli Salsa (1,V,VE,GFA)
- Beer Battered Cod Fillets, Saffron Aioli, Peppered Sea Salts (1,3,4,10,**)
- Hummus, Sour Dough Bread, Extra Virgin Olive Oil (1,11,V,VE,GFA)
- Chef's Soup of the Day, Bread Roll (V,VE,1,9,GFA)

ROAST

ALL SERVED WITH A ROAST POTATOES, YORKSHIRE PUDDING, SELECTION OF SEASONAL VEGETABLES, CAULIFLOWER CHEESE, SAGE & ONION STUFFING, PIGS IN BLANKETS & GRAVY (VEGETARIAN GRAVY WITH NUT ROAST). EXTRA VEGETABLES SERVED ON REQUEST.

- Roast Topside of English Beef (1,3,7)
- Roast Turkey Breast (1,3,7)
- Roast Gammon (1,3,7)
- Duo or Trio- Beef, Turkey, Gammon (1,3,7)
- Vegetarian Nut Roast (V,1,3,7,10,13)

DESSERT

- Pear & Pecan Blondie, Praline Wrapped Vanilla Ice Cream (V,1,3,7,8,V)
- Iced Chocolate & Hazelnut Choux (1,3,7,8,V)
- Basque Cheesecake, Chocolate Sauce (V,3,7,GF)
- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V,1,3,7)
- Strawberry & Champagne Iced Parfait, Macarons, Coulis (3,6,7,V,GF)
- Warmed Pecan Pie, Poached Baby Pears (1,8,V,VE)

COFFEE & LIQUEUR COFFEE

Espresso £3.50 - Cappuccino £3.70 - Latte £3.70 - Americano £3.50 - Flat White £3.70 - Mocha £3.70
Hot Chocolate £3.50 - Decaffeinated Coffee £3.50 - Cafetiere of Coffee (small 2 cup) £5.00 (large 6 cup) £7.00

Jameson's Irish Coffee £6.00 - Courvoisier French Coffee £6.00 - Calypso Tia Maria Coffee £6.00
Baileys Irish Cream Coffee £6.00 - Italian Amaretto Coffee £6.00

CHILDREN 12 YEARS AND UNDER

1 COURSE £7.50, 2 COURSE £10, 3 COURSE £12.50

Starter

- Tomato Soup (V,7,9,GF)
Garlic Bread (V,VE,1)
Carrot & Cucumber Sticks, Cream Cheese (V,7,GF)

Main Course

- Children's Beef, Turkey or Gammon (1,3,7)
Breaded Chicken Fillets, Chips, Peas (1,3,GFA)
Fish Goujons, Chips, Peas (1,3,4)
Tomato Penne Pasta, Garlic Bread (V,VE,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)

V - Vegetarian / VE - Vegans / GF - Gluten Free / GFA - Gluten Free Available / ** - May contain small bones

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.

Drinks

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
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
Pineapple 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
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BRANDY

Courvoisier VS XXX	£4.95
Hennessy Very Special	£5.83

DRAUGHT

Staropramen 5.0%	£6.50
Madri 4.6%	£6.60
Doom Bar 4.0%	£6.10
Guinness Microdraught 4.2%	£6.30
Guinness Microdraught 0%	£4.80

RUM

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

WHISKEY

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

PORT

Taylors Tawny 50ml	£4.60
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BOTTLE BEER

Budweiser 330ML	£4.80
Peroni 330ml	£4.80
Peroni 0% Alcohol free 330ml	£4.40
Peroni Gluten Free 330ml	£4.40
Staropramen 0% 330ml	£4.60
Rekorderlig Apple 500ml	£6.00
Rekorderlig Straw/Lime 500ml	£6.00
Rekorderlig W Berries 500ml	£6.00

LIQUEURS

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

Wine

WHITE WINE

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.	
Concha Y Toro Sauvignon Blanc, Chile	£5.50/£7.60/£21.50
Pale gold colour, apple and citrus aroma, fruity and fresh on the palate.	
Blass Chardonnay, Australia	£6.20/£8.40/£23.95
Medium bodied with stone and tropical fruits that lead to a creamy smooth finish.	
Honu Sauvignon Blanc, New Zealand	£30.50
This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.	

SPARKLING

125ML/BOTTLE

Chio Prosecco DOC, Italy	£6.00/£29.95
Fresh fruity aromas. Citrus and green fruit on the palate. Pleasant finish.	
Chio Rose Spumante, Italy	£6.00/£29.95
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 Cliquot Yellow Label, France	£59.95
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!	

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.	
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	£6.80/£9.30/£26.50
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.	

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.	
Pier 42 White Zinfandel, United States	£6.20/£8.40/£23.95
Lively refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.	

SPIRITS ARE SERVED IN 25ml MEASURES UNLESS OTHERWISE STATED