

RESTAURANT MENU

Starters

Leek & Potato Soup <i>Served with Smoked Bacon Lardons & Crispy Leeks (V) (VE Available)</i>	£7.50
Home-made Chicken Liver Pâté <i>Served with Red Onion Chutney & Toasted Focaccia</i>	£7.50
Beetroot Cured Salmon <i>Served with Fennel Remoulade & Fresh Rye Bread</i>	£8.50
Wild Mushrooms in a Garlic Cream Sauce <i>on Toasted Ciabatta (V) (VE Available)</i>	£7.50
Caramelized Goat's Cheese Salad <i>Candied Walnuts & Balsamic Glaze (V) (VE Available)</i>	£7.50
Classic Prawn Cocktail <i>Fresh Rye Bread</i>	£8.50

Mains

Pan Fried Fillet of Seabass <i>Served with Crushed New Potatoes & Lemon Butter Sauce</i>	£18
Battered Cod <i>Served with Hand-Cut Chips, Mushy Peas & Tartare Sauce</i>	£18
Char-Grilled Pork Cutlet <i>Served with Black Pudding, Braised Red Cabbage, Fondant potato & Jus</i>	£18
Pan Roasted Chicken Breast <i>Served with Hasselback New potatoes & Wild Mushroom & Leek Sauce</i>	£18
Sweet Potato & Butter Bean Dahl <i>Served with Basmati Rice, Naan & Mango Chutney (V) (VE)</i>	£18
Char-Grilled 8oz Sirloin Steak <i>Served with Peppercorn Sauce, Rosemary Hand-Cut Chips, Tomato, Mushroom & Onion Rings</i>	£30
Slow Braised Featherblade of Beef <i>Served with Mashed Potato, Roasted Root Vegetables & Rosemary Jus</i>	£20
Smashed Falafel Burger <i>Served with Garlic Mayo, French Fries & Winter Sriracha Slaw (V) (VE Available)</i>	£18
Manor House Beef Burger <i>Served with Cranberry Mayo, Bacon & Cheese, French Fries & Winter Sriracha Slaw</i>	£18
Tandoori Chicken Burger <i>Served with Mint Raita, French Fries & Winter Sriracha Slaw</i>	£18
Baked Gnocchi <i>Served with Spinach & Pesto Cream, Grated Cheddar & Garlic Bread (V) (VE Available)</i>	£16

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Why not add a side?

Pigs in Blankets
Rosemary Hand-Cut Chips (V) (VE)
French Fries (V) (VE)
Winter Sriracha Slaw with Pomegranate (V)
Mixed Salad (V) (VE)
Mixed Vegetables (V) (VE)
£4.00 - Each

(V) = Vegetarian / (VE) = Vegan

We advise that you review the ingredients of each dish, and if you have any allergies, please inform a member of the team when ordering your food. We treat all dietary needs and special requests with the utmost importance. If there are serious allergies present, we do all we can to minimise/remove the risks. Please note our kitchen is a multi-use environment and we can not eliminate risk.

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Desserts - £8

Chocolate Mousse

Served with Sour Cherries & Amaretti Crumb (V) (VE Available)

Espresso Crème Brûlée

Served with Hazelnut Praline & Shortbread Biscuits (V)

Carrot & Walnut Cake

Served with Vanilla Cream Cheese & Candied Carrots (V)

Home-made Sticky Toffee Pudding

Served with Toffee Sauce & Vanilla Ice Cream (V)

Baked New York Style Cheesecake

Served with Lemon Curd, Coconut Cream and Passionfruit Syrup (V)

Trio of Ice Creams (V)

Hot Drinks

Bailey's Latte

French Coffee

Irish Coffee

Calypso Coffee

£8.00 - Each

Black Americano

Cappuccino

Espresso

Latte

Mocha

Double Espresso

Mocha

Hot Chocolate

(Decaf Available)

£3.25 - Each

Breakfast Tea

Peppermint

Earl Grey

Green Tea

£3.25 - Each



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