THE

MANOR MENU

LOUNGE & LUNCH

STARTERS

BREAD BASKET *(V/Ve available)* 6.50
With rustic bread, whipped butter, olive oil & balsamic

ROAST BUTTERNUT SQUASH SOUP*(V/Ve available)* 7.00
With rustic bread, whipped butter & toasted pumpkin seeds

PRAWN COCKTAIL 8.50
With rye bread

CHICKEN LIVER PATE 7.50
Spicy tomato chutney, pickled shallots & toasted rosemary focaccia

MAINS

STEAK & ALE PIE 20.00
Seasonal vegetables, hand cut chips & red wine gravy

PAN FRIED SEA BASS 18.00
New potatoes, crispy capers, greens, & citrus hollandaise.

FISH & CHIPS 18.00
Hand cut chips, tartare sauce, peas

PENNE PASTA *(V available)* 16.00
Blue cheese sauce, chorizo & parmesan

MANOR BURGER 14.00
Beef burger, cheese, smoked bacon, salad & mustard mayonnaise

HALLOUMI BURGER *(V)* 14.00
Red pepper houmous

BEETROOT RISOTTO *(V/Ve available)* 16.00
Crumbled goat's cheese, toasted hazelnuts, mint & parsley oil

LIGHT BITES

HAM & MUSTARD MAYONNAISE 8.00
In white or wholemeal bloomer, sriracha slaw & crisps

SMOKED SALMON, CUCUMBER, CREAM CHEESE 8.00
In white or wholemeal bloomer, sriracha slaw & crisps

EGG MAYONNAISE, WATERCRESS *(V)* 8.00
In white or wholemeal bloomer, sriracha slaw & crisps

MATURE CHEDDAR, FRESH TOMATO *(V/Ve available)* 8.00
In white or wholemeal bloomer, sriracha slaw & crisps

ROAST BEEF 12.00
In a toasted ciabatta, cheese, caramelised onions, mustard mayonnaise & sriracha slaw

WILD MUSHROOM AND SPINACH *(V/Ve available)* 12.00
In a toasted ciabatta, garlic butter & sriracha slaw

CAJUN CHICKEN 12.00
In an oven baked flatbread, garlic mayonnaise & sriracha slaw

LAMB KOFTA 12.00
In a oven baked flatbread, pickled shallots, yogurt & sriracha slaw

CRIPSY HALLOUMI *(V)* 12.00
In an oven baked flatbread, red pepper houmous & sriracha slaw

BBQ PULLED BEEF 12.00
In an oven baked flatbread, pickled shallots & sriracha slaw

AVOCADO & EGGS *(V)* 14.00
In a toasted ciabatta, grated tomato, poached eggs, sweet chilli & sriracha slaw

SIDES

SKINNY FRIES	4.00
MIXED LEAF SALAD	4.00
GARLIC BREAD	4.00

DESSERTS

STICKY TOFFEE PUDDING *(V)* *Black treacle toffee sauce & vanilla ice cream*	8.50
CINNAMON APPLE CRUMBLE CHEESECAKE *(V)* *Chantilly cream*	7.50
DARK CHOCOLATE MOUSSE *(VE)* *Pistachio puree, blueberries*	12.00
AFFOGATO *(V/Ve available)* *2 scoops of vanilla ice cream & espresso*	8.50