



THE
MANOR

STARTERS

- Deep Fried Brie with Cranberry Gel £6.50 V
- Creamy Garlic Mushrooms on Sourdough £8 V VEO GFO
- Duck Parfait with Plum Syrup, Pear Chutney and Focaccia Crostini £8 GFO
- Scotch Egg, Served with Red Onion & Tomato Chutney or Bacon Jam £7.50
- Beetroot Tartare Served with Toasted Walnuts and Balsamic 'Caviar' £7 VE GF N
- Potato Croquette with Bacon Jam or Tomato Chutney, £7
- Calamari served with Aioli £8.50

STEAKS

All served with Fries or Creamy Mash and Grilled Mushroom

Black Garlic Bavette Steak 8oz £19 GF

Sirloin 10oz/12oz £29.50 / £33.50 GF

Ribeye Steak 10oz/12oz £33.50 / £37.50 GF

Fillet 8oz £35 GF

Porterhouse 20oz £45 GF

***Specials Boards may have other cuts priced by the gram**

Sauces All £3 All GF Chimichurri VE / Mushroom / Blue Cheese / Peppercorn / Bearnaise

MAINS

- Lamb Rump Served with Creamy Mash, Spinach, Heritage Carrots & Red Wine Jus £24 GF
- Pan Seared Herb Crusted Cod with Potato Fondant, Tomato Salsa, Garlic Asparagus & Velouté Sauce £22 GFO
- BBQ Chicken Skewers & Chimichurri with Fries £18
- Baked Cauliflower, Beetroot Romesco, Black Lentil Tabouleh & Chilli Pistachio Oil £16 VE N NFO GF

SIDES

Fries £4 VE GF

Beer Battered Onion Rings £4.50 V

SIDES TO SHARE

Tenderstem Broccoli £5.50 VE GF

Heritage Carrots £5.50 VE GF

Kale & Parmesan Salad £5 V VEO GF

Truffle Mac & Cheese £6 V

Creamed Leeks £4.50 V GF

V - Vegetarian / VE - Vegan / VEO - Vegan Option / GF - Gluten Free / GFO - Gluten Free Option / N - Contains Nuts / NFO - Nut Free Option / DFO - Dairy Free Option

***A discretionary 12.5% service charge will be added to your bill. All service charge goes to the staff.**