THE MANOR

STARTERS

Duck Parfait
with Plum Syrup, Pear Chutney and Focaccia Crostini £7 GFO

Tail Of Monkfish Scampi
with crushed peas, lemon gel and tartare emulsion £8.50

Creamy Wild Mushrooms
On sourdough with chive & crispy enoki £8 V, VEO

Roasted Parsnip & Apple Soup
with Sourdough £7 GFO, VE

Beef Croquettes
Crispy braised beef croquettes with red wine sauce £7.50

MAINS

(All Steaks available with a choice of béarnaise, blue cheese or peppercorn sauce)

10 oz Ribeye
Served with skinny fries, chunky chips or creamy garlic & sage mash and Portobello mushroom £37.50 GF

10 oz Sirloin
Served with skinny fries, chunky chips or creamy garlic & sage mash and Portobello mushroom £34.50 GF

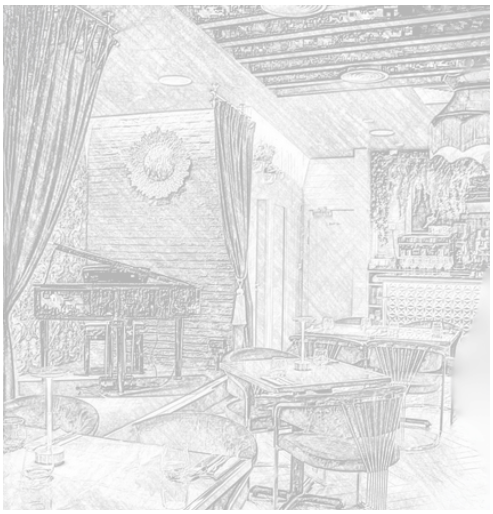
8 oz Fillet
Served with skinny fries, chunky chips or creamy garlic & sage mash and Portobello mushroom £39.50 GF

8 oz Bavette
Served with grilled Portobello mushroom, skinny fries and rocket salad £23 GF

Coq Au Vin
Slow Cooked Chicken in Red Wine Sauce Served with Creamy Mash £19.50 GF

Roasted Fillet of Cod
With Crushed New Potatoes, Buttered Leeks & Beurre Blanc Sauce £21.95 GF

Trio of Squash
Roast and puréed squash with wild rice, garlic, pomegranate, sage crisps and puffed rice £17.50 VE, GF



SIDES

Skinny Fries £4.50 VE, GF

Chunky Chips £4.75 VE, GF

Truffle & Parmesan Fries £5.50 GF

Creamy Mash £4.50 V, GF

Seasonal Veg £4.50 VE, GF

Cave Aged Mac & Cheese £6 V

Jerusalem Artichoke Dauphinoise £4.50 V, GF

Braised Red Cabbage £4.50 VE, GF

Charred Tender stem Broccoli with garlic oil, chilli and toasted almonds £5.50 VE, GF, N

Rocket Salad with parmesan shavings, pomegranate and aged balsamic £5 V, GF

V - Vegetarian / VE - Vegan / VEO - Vegan Option / GF - Gluten Free / GFO – Gluten Free Option / N - Contains Nuts

A discretionary service charge of 12.5% is added to your bill