

The MANOR

STARTERS

Soup of the day	£6.00
<i>Please ask your server for details.</i>	
Chicken liver pate	£9.00
<i>Caramelised apple chutney, grilled brioche</i>	
Orange and fennel smoked salmon	£9.00
<i>Pickled fennel, citrus dressing, crispy capers</i>	
Roasted baby beetroots	£8.00
<i>Beetroot puree, blue cheese, hazelnut and dijon mustard dressing</i>	

MAINS

28 day 8 oz beef sirloin steak	£25.00
<i>Vine tomatoes, portobello mushrooms, chunky chips, peppercorn sauce</i>	
Pan seared sea bream	£18.00
<i>Sauteed gnocchi, charred asparagus, garden peas, saffron cream sauce</i>	
Roasted rump of lamb	£18.00
<i>Hasselback potatoes, tenderstem broccoli, spiced carrot puree, red wine jus</i>	
Parsnip and sage pearl barley risotto	£14.00
<i>Toasted pine nuts, honey, parsnip crisp, wild roquette</i>	
Slow cooked pork belly	£18.00
<i>Dauphinoise potato, braised red cabbage, burnt apple sauce, cider veloute</i>	

For information about allergens, please ask a member of staff. We produce food in a kitchen where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen free.

DESSERTS

Espresso panna cotta Milk foam crisp, tia maria chantilly, chocolate tuile	£8.50
Rhubarb and custard souffle Stem ginger ice cream	£9.00
Selection of homemade ice creams or sorbets	£4.00
Cheeseboard Selection of British cheeses, grapes, garden chutney and a selection of biscuits	£10.00