



A La Carte Menu

Starters

Homemade soup of the day	£5
<i>served with a baked artisan roll</i>	
Eggs Benedict	£6
<i>toasted brioche, sliced ham, spinach with butter & nutmeg, poached egg and chive hollandaise</i>	
Smoked Mackerel	£6
<i>oak smoked mackerel, potato & spring onion salad, garlic dressing, cherry tomato salsa and watercress</i>	
Tomato & Mozzarella Tian	£6
<i>fresh mozzarella, beef tomato, pesto, toasted pine kernels, balsamic glaze and rocket</i>	
Chicken Liver & Cognac Pate	£7
<i>potted pate topped with clarified butter, toasted ciabatta and red onion compote</i>	
Trio of Salmon	£8
<i>salmon & dill rilette, grilled salmon, earl grey marinated salmon, lemon mayonnaise, horseradish mayonnaise and cucumber</i>	

Sides

Onion Rings	£3
Chunky Chips	£3
Skinny Fries	£2
Mash Potato	£3
Medley of Vegetables	£3
Garlic Bread	£2

Please inform a member of staff of any allergies or other dietary requirements before ordering



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Mains

Manor House Burger	£12
<i>8oz homemade beef burger, onions, lettuce, tomato, mayonnaise, bacon, mature cheddar cheese, salsa and chunky chips</i>	
Steak & Ale Pie	£13
<i>tender diced beef, shortcrust pastry, baby onions, spring green medley, creamy mashed potato and rich pan gravy</i>	
Wild Mushroom Arancini	£13
<i>crisp coated balls of risotto rice, wild mushrooms, mushroom puree, baby spinach, parmesan and truffle oil</i>	
Chicken Dauphinoise	£16
<i>spinach stuffed chicken breast, asparagus, spring onions, creamy dauphinoise potato, garlic cream and baby onions</i>	
Pork Fillet	£17
<i>pan fried pork fillet, roast baby carrots, carrot puree, crispy carrots, green leaf salad, and petit roast potatoes</i>	
Chalk Stream Trout	£17
<i>pan fried trout, pea puree, tartare sauce, celeriac straw and baked fennel</i>	
Seafood Medley	£19
<i>pan fried salmon, monkfish & prawn croquette, king prawns, king scallops, carrot, samphire, lemon segments, balsamic glaze and red pepper puree</i>	
Lamb Cutlets	£20
 <i>local lamb cutlets, creamy mashed potato, lentil de pay with garlic & thyme, pearls of carrot, celeriac, swede and finished with a lamb jus</i>	
10oz Ribeye Steak	£22
 <i>rolled mature ribeye steak, cherry tomatoes, sautéed mushrooms, roasted shallots, watercress & herb salad and chunky chips</i>	

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THE GREEN ROOM

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Desserts

Rhubarb & Custard Baked Cheesecake	£7
<i>with grenadine marinated rhubarb pieces</i>	
Blood Orange Tart	£7
<i>with ginger ice-cream and brandy snap</i>	
Coffee Mousse	£7
<i>with a tuille spoon and Baileys ice-cream</i>	
Raspberry Delice	£7
<i>raspberry mousse, striped sponge and raspberry jelly</i>	
Chefs Hot Dessert of the Day	£6
<i>please ask a member of staff for details</i>	

	Ice Cream / Sorbet	£6
	(3 scoops)	

Choose from:

- Simply Jersey*
- Chocolate*
- Ginger*
- Baileys*
- Raspberry Pavlova*
- Mango Yoghurt*
- Kids Chaos*
- Lemon Sorbet*
- Strawberry Sorbet*
- Orange Sorbet*
- Apple Sorbet*
- Champagne Sorbet (1.56%)*



WEARDALE CHEESE	Cheeseboard	£9
<i>Weardale</i>	<i>Firm, white Dales style cheese</i>	
<i>St. Cuthbert</i>	<i>Semi-soft continental style blue</i>	
<i>Brie de Weardale</i>	<i>Fuller flavoured version of the French classic</i>	
<i>Bonny Moor Hen</i>	<i>Lightly smoked with Applewood</i>	
<i>Weardale Nettle</i>	<i>Infused with nettles</i>	

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