



## A La Carte Menu

### Starters

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



## A La Carte Menu

### Mains

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

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

# THE GREEN ROOM

## A La Carte Menu

### *Desserts*

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

 <b>Ice Cream / Sorbet</b> (3 scoops)	<b>£6</b>
----------------------------------------------------------------------------------------------------------------------------	-----------

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%)*

 <b>WEARDALE CHEESE</b> Cheeseboard	<b>£9</b>
-----------------------------------------------------------------------------------------------------------------------	-----------

<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>

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