



Manor House Hotel Restaurant

Starters

Homemade Soup	£5	Thai Fishcakes	£6
Freshly made Soup of the day Served with a Baked Artisan Roll		With Sweet Chilli Sauce	
Chicken Liver Pate	£6	Pea & Mushroom Risotto	£5
Potted Pate with a Warm Roll and Red Onion Compote		With Parmesan Shavings	
Caprese Salad	£5	Oriental Trio	£7
Tomato, Mozzarella and Basil Seasoned in Olive Oil		Vegetable Samosa, Vegetable Spring Roll & Onion Bhaji with a Minted Yoghurt	
Falafels	£5		
Served with Hot Tomato Ketchup			

To Share

Sharing Starters or Perfect for a Main Course

Baked Baby Camembert	£14	Antipasti	£15
Served with a plum & apple chutney, marinated olives, sun blushed tomatoes, salt & pepper croutons & Warm Bread		Sliced Salami, Prosciutto, Balsamic & Olive Oil, Feta & Sun Blushed Tomatoes, Marinated Olives, Roasted Red Pepper & Courgette, served with Warm Bread	

Main Courses

Roast Breast of Turkey	£12	Belly Pork	£15
served with all the Trimmings		Oriental Marinated Belly Pork served with Vegetable Noodles in Hoisin Sauce	
Trio of Sausages	£12	10oz Sirloin Steak	£20
Served with Bubble and Squeak, Seasonal Vegetables & a rich gravy		Sirloin Steak served with sautéed cherry Tomatoes, Mushrooms, Silverskin Onions and Chunky Hand Cut Chips	
Blade of Beef	£15	100% Beef Burger	
Served with Horseradish Mash, Caramelised Shallots, Braised Red cabbage, Pancetta Crisp & Red Wine & Rosemary Jus		With Cheese and Bacon , Maple and Borbon BBQ Sauce and Chunky Chips	
Leek and Mushroom Pie	£12		
Served with Mash, Seasonal Vegetables and Vegetarian Gravy			



Classic Dishes

Fish and Chips

Hand Battered Cod Served with Home-Made Chunky Chips, Mushy Peas and Tartar Sauce

£12

Chicken Korma

Served with Basmati Rice, Mango Chutney and Naan Bread (Vegetarian option available £10.00)

£12

Chicken and Mushroom Carbonara

Tender Chicken Pieces Cooked in a Mushroom Cream Sauce with Bacon and Parmesan cheese (Vegetarian option available £10.00)

£12

Butternut Squash & Beetroot Tart

Served with Seasonal Salad & French Fries

£12

Side Orders

All Priced at £3

House salad	Thick cut chips
Seasonal Vegetables	French Fries
Battered onion rings	Garlic Bread
Mixed bread rolls	Red Cabbage
Marinated Olives	

Sandwiches

Served on white or brown bread with salad & Crisps

Ham & Mustard

Tuna Mayonnaise

Cheese & Pickle (V)

Hot Roast Turkey Baguette

Swap Crisps for French Fries or Chunky Chips for £2

£6

Cream Tea

Scones Served with Cream, Preserves and your choice of Tea or Coffee

£7

Afternoon Tea

Scones Served with Cream, Preserves, a Selection of Cakes, Finger Sandwiches and your choice of Tea or Coffee

£15

Desserts

Cheesecake of the Day

Served with Raspberry Coulis and Vanilla Ice-Cream

£5

Sticky Toffee Pudding

Served with Fudge Sauce, Vanilla Ice-Cream & a Nut Brittle Crumb

£6

Chocolate and Salted Caramel

layers of Chocolate and Salted Caramel Served with Pistachio Ice-Cream

£6

Lemon Tart

With Raspberry Coulis and Mixed Berrie

£5

Chocolate Brownie

Served with Honeycomb, Toffee Sauce & Vanilla Ice-Cream

£6

Raspberry Chocolate Torte

Served with Freeze dried Raspberries and Strawberry Sorbet

£6

Lemon Sponge Cake

Served with Lemon Sauce & Lemon Sorbet

£5

Artisan Cheese Board

Artisan Cheeses served with Grapes, Apple, Celery, Chutney and a Selection of Cheese Crackers

£9

Chocolate Truffle Torte

Spiced Blackberry Coulis, Plum & Cinnamon Ice-Cream with a Pistachio Crumb

£7

Ice-cream Selection

Choose 3 scoops from our selection

Vanilla	Pistachio
Strawberry	Blackcurrant Sorbet
Chocolate	Lemon Sorbet
Cinnamon & Plum	Strawberry Sorbet
Very Cherry	Champagne Sorbet
Mango Yoghurt	Apple Sorbet

£6

Espresso Martini Cheesecake

Served with a Cherry Shot Liquor, Boozy Dark Cherry & Cherry Ice-Cream

£7