

The Manor Restaurant

To Start

Soup of the Day
£4.50

Seared King Scallops, Truffle Pea Puree, black Pudding
£8.95

Beetroot and Goats Cheese Risotto, Rocket and Parmesan
£5.95 (Main £9.95)

Homemade Chicken Liver Parfait, Plum Chutney
£4.95

Trio of Salmons
Smoked, Gravalax, Hot Smoked and Artichoke Salad
£7.95

Smoked Duck Salad, Chorizo and Sautéed Pears
£6.95

Melon Pearl, Raspberry Sorbet, Brown Sugar and Cinnamon Crust
£5.50

To Follow

Seven Hour Braised Lamb Shoulder

Ratatouille, Gratin Dauphinois and Natural Jus
£15.95

Seared Calves Liver

Black pudding, Creamy Mash, Spinach and Shallots Sauce
£14.50

Confit Leg of Duck

Braised Red Cabbage, Celeriac Puree, Madeira Sauce
£14.50

Breast of Chicken Stuffed with Brie

Wrapped in Streaky Bacon, Parsley Linguini and Green Beans
£12.95

Poached Natural Smoked Haddock

Tarragon Crushed New Potatoes, Poached Egg, Baby Carrots and Hollandaise
Sauce
£13.50

Pan-fried Sea bass Fillets

Tiger Prawns, Mash, Spinach and Lemon butter Sauce
£17.95

Sun Blushed Tomato and Spinach Parpadelle

Grated Parmesan
£9.95

From The Grill

Sirloin of Beef
£18.95

Grilled Salmon
£13.50

Both served with mushrooms, chunky chips and grilled tomato.

The Puddings

Vanilla Seeds Crème Brulee
£5.50

Classic Eaton Mess
£4.50

Apple Crumble and Custard
£4.50

Sticky Toffee Parkin, Vanilla Ice Cream
£4.50

Chocolate Nemesis
£5.50

Selection of Cheeses served with
Walnut Bread, Biscuits and home made Chutney

£7.50

