

Manor Restaurant Menu

STARTERS

Chef's Seasonal Soup of the Day (g) (v) Made from the finest seasonal ingredients	£5.50
Home-made Potted Ham Hock Home-Made Piccalilli, Rustic Crostini	£5.95
Watermelon and Feta Salad (v) (g) Micro Herbs and Balsamic Dressing	£5.25
King Prawn Risotto (g) Chive, Ginger and Soured Cream	£6.95
Classic Smoked Scottish Salmon (g) Chopped Shallots, Caper, Egg and Lemon	£7.50
Baked Queen Scallops (g) Garlic Butter and Montgomery Cheddar	£9.75
Deep-fried Somerset Brie (v) Cranberry Chutney and Dressed Leaves	£5.95
Mozzarella and Tomato Salad (v) (g) With Basil Pesto Dressing, Pea Shoots and Parmesan Shavings	£5.95
Pancetta, Onion and Crème Fraîche Tart Green Salad, Dijon Mustard Dressing	£5.75

MAINS

7 Hours Braised Lamb Shoulder Bubble and Squeak, Roasted Carrots, Parsnips and Red Wine Jus	£16.95
Local Gamekeeper Pie Venison, Rabbit and Pheasant Braised in Rich Local Ale with Buttered Carrots Mash	£13.95
Tempura Belly Pork Prawn and Noodle Salad	£13.95
Coq au Vin (g) Silverskin Onions, Pancetta and Mash Potato	£14.95
Pea and Truffle Oil Risotto (v) Parmesan Shavings	£11.95
Roasted Potato Gnocchi (v) Paris Brown Mushrooms, Buffalo Mozzarella, Tomato Fondue and Rocket Leaves	£12.95
Whole Plaice Meunière Capers and Pommes Pont Neuf	£14.50
Brie and Peppers Bread and Butter Pudding (v) Provençal Tomatoes	£11.95
Pork Schnitzel Grilled Tomato, Mushroom and Thick Chips	£12.75
Confit Duck Leg Chorizo, Patatas Bravas, Green Salad	£14.95
Moules Marinières (g) French Fries	£14.95

GRILLS

Sirloin Steak 8oz (g) £19.95

10oz Barnsley Chop (g) £19.95

Both Served with Tomato, Mushrooms and Hand-Cut Chips

Tandoori Poussin (g) £13.95

Pilau Rice and Raita

Grilled Fillet Salmon 6oz (g) £12.75

Tarragon Crushed New Potatoes and Seasonal Green Vegetables

SIDES

Chunky Chips (g) £2.75

New Potatoes (g) £2.75

Seasonal Vegetables (g) £2.75

Homemade Onion Rings £2.75

Mixed Leaf Salad (g) £2.75

Pepper or Béarnaise Sauce £1.95

DESSERTS

Chantilly filled Crêpe Chocolate and Clementine Sauce	£6.25
Belgian Chocolate Pot (g) Caramel Sauce	£5.50
Jack Daniels & Coke Crème Caramel Home Made Chocolate Chip Cookies	£5.25
Sticky Toffee Pudding Toffee Sauce	£5.25
Ice Cream or Sorbet Selection (g)	£5.00
Seasonal Fresh Fruit Salad (g)	£5.00
Trio of Yorkshire Cheeses Celery, Grapes and Water Biscuits	£7.50

Guests who are dining on an inclusive package have an allocation of £25.00 to spend on a three course dinner.

Any amount above the £25.00 allocation will be incurred as a charge.

Please advise our staff of any food allergies or special dietary requirements and we will either identify suitable meals or create them for you.

(v) denotes meals suitable for vegetarians & (g) denotes meals that are gluten free.