



A country pub with luxury bedrooms

LUNCHTIME LIGHT BITES

Monday to Friday 12-3pm

Saturday 12-5pm

— OMELETTES £7 —

Served with a dressed salad

Smoked salmon and spinach
Mushroom and blue cheese
Smoked bacon and cheddar cheese

— SANDWICHES £7.50 —

*Served on wholemeal, white or gluten free bread
with a handful of hand cut chips*

Grilled sausage & red onion jam
Olive, tomato, goat's cheese and pesto
Roast beef, rocket & blue cheese sauce
Roast chicken, brie and cranberry
Beer battered fish fingers and tartare sauce
Atlantic prawn, lettuce, cucumber, harissa mayo

The Manor House uses local suppliers

Veg Factor - Glen Lewin, Sileby - R W Camplejohn, Syston - Owen Taylor, Alfreton - Sunrise Eggs, Sileby - E T Crowson, Leicester
Quorn Country Ice Cream - The Melton Cheese Board - Charnwood Brewery - Belvoir Brewery - Belvoir Fruit Frams - Swithland Water
Kater 4, Loughborough - Burleigh's Gin - Two Birds Distillery, Market Harborough