



Starters

Whipped goat's cheese mousse, green leaves and pickles with toast £6.50 (v) *

Roasted pumpkin, spiced pumpkin purée with toasted granola, pumpkin seeds & crispy sage (vgn) £6.50*

Red Thai fish cakes with peanut & lime dipping sauce £6.95**

Crispy pork belly, Asian slaw and Chinese dipping sauce £7.95 *

Wild and field mushroom stroganoff with pickled veg and crostini £6.50 (vgn) *

Tempura battered tiger prawns, Asian slaw with Thai chilli sauce £9.75 / £12.50

Chicken liver and smoked bacon pâté, carrot and apple chutney and crostini £6.25*

Roasted tomato and pepper soup served with freshly baked focaccia £5.50 (v) *

Main Courses

Roasted guinea fowl with apricot and orange glaze, devils on horseback, fondant potato and greens, with port jus £14.95 **

Thai green sea bass curry with scented rice and coriander £16.50 **

Wild and field mushroom stroganoff with pickled veg and crostini £12.50 (vgn) *

Glamorgan Burger, tomato relish, sweet potato chips and salad £12.95 (v) *

The Manor House fish pie; chunks of fresh & smoked fish & prawns, topped with cheese mash, served with greens £15.50

Slow roasted Moroccan lamb shank with vegetable cous cous £15.95 *

British fillet or rib eye steak topped with a few onion rings served with a side of hand cut chips and salad* £26 / £23.50 You can add creamy blue cheese or pepper sauces for £2 each

Manor House burger, 'Manor' relish, beef tomato & lettuce with hand cut chips, salad & coleslaw £11.00*
Add cheddar cheese and bacon or melted Cropwell Bishop Stilton for £1.50

Beer battered fish with hand cut chips, minted mushy peas & homemade tartare sauce £13.95 *

Thickly sliced local honey & mustard glazed ham with a duck egg & hand cut chips and peas £11.95 *

Side Orders

Sweet potato fries £4** (v), Hand cut chips £3** (v), Cheesy chips £4

Peas & bacon with walnuts** £4



Traditional Sunday Roasts – Sundays Only

(All roasts are served with roast potatoes, Yorkshire pudding, gluten free gravy, honey roast parsnips & mixed greens)

The Manor House Trio – a plate of beef, pork and lamb with the trimmings £19.50*

Roast topside of beef with horseradish £14.95*

Herb roasted shoulder of pork, apricot stuffing, apple sauce & crackling £13.95*

Slow roasted Sunday lamb shank £15.95 *

Roasted chicken suprême with apricot stuffing & cranberry sauce £13.95*

Wild mushroom, sage & nut roast with roasted vegetables, & vegetarian gravy £12.50 (v)

On Sundays we serve two great Sunday Sides of “Sticky pigs & parsnips” and Cauliflower Cheese, both £4

Desserts – *Moscatel pudding wine and sweet Sauterne £4.50 per glass*

Manor House Brownie: Chocolate and white chip with chocolate shards, vanilla ice cream & sauce £6.50

Sticky toffee pudding, toffee sauce and vanilla ice cream £5.95

Sticky nut & seed slice with vegan coconut ice cream £6.75**

Strawberry Cheesecake with strawberry coulis £6

Mulled pear and fig crumble with vanilla custard £6

A trio of ice creams with shortbread £5.50 *

Local, artisan cheese board – *LBV Port £4.50 per glass*

Any three cheeses £10.50 and four £11.95 and all five for £13.95 with relish, fruit, celery & biscuits*

Mull of Kintyre Scottish Mature Cheddar – rounded flavour with nutty, sweet hints

Thomas Hoe Aged Red Leicester – rich and tangy flavour, 6 months aged gives a crumblier texture

Somerset Brie – smooth and creamy soft English brie

Cropwell Bishop Stilton – velvety blue with a big flavour & a smooth finish. Made with traditional rennet

Little Lincoln Imp Cheddar – strong, mature, full flavoured cheddar but with a light texture

Allergy Information. We understand that some diners may have allergies. Please let us know if you require advice and we will be able to discuss your specific needs. *Can be altered to be gluten free ** Gluten Free

When we prepare fish and game the dish may contain bones or small pieces of shrapnel