

## Starters

- Pea and asparagus soup with garlic infused focaccia (vgn) £5.50 \*
- Sardines and tomato on sourdough toast with cured vegetables £7.25
- Chicken liver pâté, carrot and apple chutney with crostini £6.50\*
- Crispy pork belly, chilli toasted nuts, daikon salad and miso dressing £7.95\*
- Spring vegetable spring rolls, Asian salad with soy chilli and lime dip (vgn) £6.95\*
- Roasted tomato and feta salad with pea and asparagus dressing (V) £6.75\*\*
- Tempura tiger prawns, Asian slaw, Thai chilli sauce £9.75/ £12.50
- Salmon parcels with cream cheese, chervil and lemon, prawn velouté, baby leaf salad £7.95\*\*
- Mixed mushroom stroganoff, sour cream, pickled vegetables and crostini (v) £7.95 / £12.50 (as main course served with spring vegetable rice timbale) \*

## Mains

- Spring vegetable tagliatelle with lemon and chive sauce and focaccia (v) £12.50
- Pan roasted pigeon breast, buttered crushed herb new potatoes, burnt onion purée, seasonal vegetables with a red wine and blackcurrant jus £15.95\*\*
- Manor spring vegetable salad with pea and wild garlic velouté, (vgn) £12.25\*\*
- Cod fillet, pan fried with chorizo, puy lentils, finely diced vegetables and a rich red wine jus £14.50\*\*
- Slow roasted Moroccan lamb shank, shakshuka sauce, vegetable cous cous £15.95\*
- 8oz British Fillet or Rib Eye Steak, mushroom, tomato and onion rings, hand cut chips £26 / £23.50\*  
*Blue cheese sauce / Pepper and shallot sauce (£2)*
- Fillet Steak Rossini; Beef fillet cooked in melted butter, Manor House duck liver pate and garnished with mushroom, served on a warm crouton and accompanied by Madeira demi-glace sauce and scatterings of finely chopped chervil, gratin potatoes, seasonal greens and seared baby leeks £27\*
- Manor House British beef burger, mustard relish, lettuce and beef tomato with seasoned fries, tangy coleslaw and salad £13.50  
*Add Leicester Cheddar Cheese and bacon or Stilton Cheese £1.50*
- Manor House quinoa, beetroot and edamame burger, spring salsa, beef tomato, lettuce, with sweet potato fries and tangy slaw and salad £12.25 (v)
- Manor fish and chips, minted mushy peas, lemon and tartar sauce £13.95
- Thickly sliced local ham with a cider and mustard glaze, duck egg, hand cut chips and garden peas £13.50\*

## Side Orders

- Sweet potato fries £3.50, Hand cut Chips £3, Cheesy Chips £4, Crushed New Potatoes £3

## Dessert

Manor treacle tart, golden syrup and clementine sorbet (vgn) £6.50

Mixed berry pavlova, Chantilly cream and strawberry coulis (v) £6.50 \*\*

Chocolate Indulgence - Chocolate tart, chocolate brownie, chocolate mousse and white and dark chocolate shards with a raspberry coulis £6.95

Apple and rhubarb crumble with custard (v) £5.95

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

Individual lemon meringue pie, served with raspberries and raspberry sorbet £6.50

Trio of ice creams with shortbread £5.50

## Cheeseboard

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

**Oglesfield** – Oglesfield is a British cheese made using beautifully rich raw Jersey milk by Jamie Montgomery & Wayne Mitchell of Montgomery cheese making family. The cheese is washed in special brine every three days to attain a slightly pungent sticky rind, which softens the cheese paste and significantly intensifies its flavour

**Mull of Kintyre** – Rugged bold and full of flavour. Firm bodied with a deep rounded flavour. This slowly aged cheese by Neil Oliver, is a triple gold winner at the International Cheese Awards. The taste is lingering in the palette.

**Sparkenhoe Blue** – Made in Upton in Leicestershire, Jo and David Clarke produce this unpasteurised blue cheese. Creamy in texture and subtly flavoured with blue mould, which laces its way through the cheese. Taste reminiscent of old Leicestershire blue cheese.

**Tunworth** – Tunworth is a traditional Camembert-style cheese handmade by Stacey Hedges and Charlotte Spruce from pasteurized cow's milk. It has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours. The overall flavour effect is long lasting, mouth-filling and harmonious. It is supplied in a Camembert style wooden box. An award-winning cheese having been a Supreme Champion at the British Cheese Awards, winner at the Waitrose Small Producer Award and won a gold medal at the World Cheese Awards.

**Sparkenhoe Aged Red Leicester** -flaky, open textured cheese with a slightly sweet, caramelised flavour and rich orange colour. It is the only pasteurised Red Leicester produced in the county of Leicestershire. Winner of 3 golds at the Global Cheese Awards and 4 golds at the International Cheese Awards

*\*= can be adapted to be gluten free    \*\*= already gluten free*

*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 requirements.*

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