



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*

Ginger, chilli & coriander vegetable spring rolls, Asian salad, soy & lime dip (vgn) £6.95

Our famous lightly battered tiger prawns with Asian slaw & Thai chilli sauce £9.75/ £12.50

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

Manor spring vegetable salad with pea and wild garlic velouté, (vgn) £12.25**

Pink duck breast, crushed potatoes, blueberry & madeira jus & heritage carrots £16.50

Thai green chicken curry with lemon grass scented rice and coriander** £13.95

Pan fried cod fillet with chorizo, puy lentils, finely diced vegetables and a wine jus £15.50**

Slow roasted Moroccan lamb shank, shakshuka sauce with vegetable cous cous £15.95*

Manor House beer battered fish and chips, minted mushy peas & tartar sauce £13.95

8oz British Fillet or Rib Eye Steak, mushroom, tomato and onion rings, hand cut chips £26 / £23.50*
Add Blue cheese sauce or Pepper and shallot sauce (£2)

Fillet Steak Rossini cooked in butter, with duck liver pate & mushroom crouton, Madeira sauce, gratin potatoes and seasonal greens £27*

Manor House British beef burger, mustard relish, lettuce and beef tomato with seasoned fries, tangy coleslaw and salad £11.00 *Add 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)

Side Orders

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



Desserts

Traditional sticky toffee pudding, toffee sauce and vanilla ice cream £5.95

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

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

Trio of chocolate; ganache tart, nutty, chocolate brownie and chocolate mousse with chocolate shards & raspberry coulis £7.50

Apple and rhubarb crumble with custard (v) £5.95

Lemon meringue pie, served with raspberries and raspberry sorbet £6.50

Trio of Quorn Country ice creams with homemade shortbread £5.50

Cheeseboard

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

Oglesfield – Oglesfield Made from rich raw Jersey milk by Jamie Montgomery & Wayne Mitchell of Montgomery cheese making family. The cheese is a little soft with intense 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 It is a creamy, sweet & nutty. The overall flavour effect is long lasting, mouth-filling and harmonious. It is an award-winning cheese having been a Supreme Champion at the British Cheese Awards and 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