

THE Manor HOUSE

A country pub with luxury bedrooms

STARTERS

Pea and asparagus soup with garlic infused focaccia	£5.50	Ginger, chilli & coriander vegetable spring rolls, Asian salad, soy & lime dip	£6.95
Sardines & tomato on sourdough toast with cured vegetables	£7.25	Lightly battered tiger prawns with Asian slaw & Thai chilli sauce	£9.75/£12.50
Chicken liver pâté, carrot & apple chutney with crostini	£6.50	Mixed mushroom stroganoff, sour cream, pickled vegetables and crostini (Main course served with spring vegetable rice timbale)	£7.95/£12.50
Crispy pork belly, chilli toasted peanuts, daikon salad and miso dressing	£7.95		

MAIN COURSES

Spring vegetable tagliatelle with lemon and chive sauce	£12.50	Manor House beer battered fish and chips, minted mushy peas & tartare sauce	£13.95
Manor spring vegetable salad with pea and wild garlic veloute	£12.25		
Pink duck breast, crushed potatoes, blueberry & madeira jus & heritage carrots	£16.50	8oz British Fillet or Rib eye steak, mushroom, tomato and onion rings, hand cut chips	£26/£23.50
Thai green chicken curry with lemon scented rice and coriander & flatbread	£13.95	<i>Add Blue cheese sauce or Pepper & shallot sauce</i>	<i>£2 each</i>
Pan fried cod fillet with chorizo, puy lentils, finely diced vegetables and a wine jus	£15.50	Fillet Steak Rossini, with duck liver pate & mushrooms, crouton, Madeira sauce, gratin potatoes and seasonal greens	£27
Slow roasted Moroccan lamb shank, shakshuka sauce with vegetable cous cous	£15.95	Manor House British beef burger, mustard relish, lettuce and beef tomato with seasoned fries, tangy coleslaw and salad	£11.00
Manor House vegetarian burger, spring salsa, beef tomato, lettuce, with sweet potato fries and tangy slaw and salad	£11.00	<i>Add Cheese & bacon or Melted Stilton</i>	<i>£1.50</i>

SALADS & SHARERS

Classic Caesar salad with Parmesan and garlic croutons <i>Add chicken for £3.00</i>	£10.50	Charcuterie board; Sliced cured meats, olives, peppadew peppers, manchego cheese, dips, salad & homemade bread	£14.50
Chilli chicken and cashew nut salad with spicy dressing	£12.50	Vegetarian sharing board; Roasted aubergines, olives, peppadew peppers, pickled chillies, hummus, salad & homemade bread	£14.50

SIDES

Sweet potato fries £3.50, Hand cut chips £3, Kohlrabi coleslaw £3, Chilli and almond broccoli £3.50

PUDDINGS, PORT AND STICKY WINES

Traditional sticky toffee pudding, toffee sauce & vanilla ice cream	£5.95	Trio of chocolate; ganache tart, nutty chocolate brownie and chocolate mousse with chocolate shards & raspberry coulis	£7.50
Rich vegan treacle tart, golden syrup & clementine sorbet	£6.50	Apple and rhubarb crumble with custard	£5.95
Mixed berry pavlova, Chantilly cream & strawberry coulis	£6.50	Trio of Quorn Country ice creams with homemade shortbread	£5.50
Lemon meringue pie with raspberries & raspberry sorbet	£6.50		

Manor House Cheeseboard[Ⓜ] with relish, fruit, celery, and biscuits

3 cheeses £10.50, 4 cheeses £11.95 or all 5 for £13.95

Oglesfield — Mull of Kintyre — Sparkenhoe Blue — Tunworth — Sparkenhoe Aged Red Leicester

Pudding wines (all 75ml)

Moscato Do Setubal – Dried figs, raisins and some orange peel	£3.75
Chateau Lavinac Sauternes – Medium bodied with classic orange marmalade notes	£3.75 / 37.5cl bottle £17.50
Malamado Fortified Malbec – Full, rich, stewed fruit & malbec plum fruit	£4.50

Port

Noval LBV	£3.50 (75ml) / £25 (bottle)
<i>Deep ruby in colour with an intense and elegant aroma flavourful finish. of ripe red fruits and spices</i>	
Noval 10 year old Tawny	£35 (bottle)
<i>A subtle tawny colour, complex nose with aromas of young & dried fruits and nuts. Rich and smooth on the palate.</i>	
Silval 2005	£50 (bottle)
<i>Having spent 18 months in oak casks, the wine is allowed to develop in the bottle; pure black fruit in extreme concentration! Served in a decanter.</i>	

🌿 = suitable for vegetarians 🌱 = suitable for vegans 🍷 = gluten free 🍷 = can be gluten free (please ask member of staff)
If you have any other allergens we can discuss them with you.

The Manor House uses local suppliers

Veg Factor - Glen Lewin, Sileby - 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