



Starter, Salads (either / or) and Sharers

Today's freshly made soup, with bread baked this morning 5.50 (v) *

Lightly battered tiger prawns with Asian slaw and sweet chilli dipping sauce 9.75/12.50

Sumac marinated chicken skewers with mango gel & coriander, pomegranate & chilli salad 6.50 **

Duck liver pate with orange chutney, toasted brioche and vegetable ribbons 6.95 *

Whipped goats' cheese with beetroot variations, olive tuile 6.75 (v) *

Classic Caesar salad with Parmesan and garlic croutons 5.95 / 10.50 (Add chicken for 3.00) *

Mexican avocado & bacon salad, almonds, green chilli & creamy avocado dressing 6.95 / 13.50 **

Charcuterie board; Sliced cured meats, olives, peppadew peppers, manchego cheese 14.50

Vegetarian board; Roasted aubergines, olives, peppadew peppers, pickled chillies, hummus, 14.50 *

Mains

Goan spiced sea bass, masala dahl, kachumber salad and brown rice 15.50 **

Crispy monkfish stir fry with soy, fresh chilli, ginger, garlic & coriander, with basmati rice 16.75 *

Apricot & orange glazed chicken suprême crushed potatoes & greens** 12.50

Chilli chicken & cashew nut salad with a spicy Asian dressing 12.50 *

Spelt & pearl barley risotto, butternut squash, edible flowers with white truffle infused oil 11.95 (vg)

Confit pork belly, smoked pig cheek beignet, black pudding, gherkin ketchup and greens 15.50 *

Beer battered fish & chips, minted mushy peas & home-made tartar sauce 13.95

Manor House beef burger, mustard relish, beef tomato, coleslaw, skinny fries & salad 12.95

Add cheddar cheese & bacon or melted blue cheese for 1.50 each

Chicken & spiced guacamole burger in a brioche bun, beef tomato, coleslaw, skinny fries 12.50

Chickpea falafel burger, summer salsa, beef tomato, sweet potato fries, tangy slaw & salad 11.00 (v)

8oz fillet or ribeye steak, triple fried chips, mushrooms, roasted tomato and onion rings 26/23.50 *

*Add blue cheese sauce or green peppercorn sauce 2.00 each ***

Sides - Chilli & almond broccoli 3.50, Side Salad, fresh leaves, pomegranate seeds, pepper & tomato 4

Sweet potato fries 3.50, Triple fried chips 3.00, Skinny Fries 3 **

(v) vegetarian, (vg) vegans, * can be gluten free, ** gluten free. If you have any other allergies then we can discuss these with you



Stone Baked Pizza

Classic Margherita, Mozzarella & thinly sliced tomatoes, dried oregano & basil leaves & oil (v) 10.00

Roasted Vegetarian - Roasted red pepper, spinach, artichokes, mushroom & red onion (v) 12.00

Egg Florentine- Sliced beef tomato, wilted spinach & egg, torn mozzarella, parmesan 12.00

The Zucca – Lemon Zest Ricotta, butternut squash ribbons basil leaves & oil (v) 12.50

The Tennessee - Barbeque chicken, red onion and red pepper. 12.50

The Diavola - Peppered salami, chorizo, green & red chillies, mozzarella, fresh rocket & olive oil 13.50

Pepperoni - Sliced pepperoni, red onion and torn mozzarella 12.50

Puds

Double chocolate brownie, vanilla ice cream & caramel sauce with crushed hazel nuts 6.50

Iced passion fruit parfait, macerated strawberries with meringue & white chocolate shards 7.50 **

Manor House sticky toffee pudding, toffee sauce and vanilla ice cream 5.95

Deconstructed vanilla cheesecake with Amarena cherries & pistachio ice cream 7.00 *

Trio of Quorn country ice creams with meringue, chocolate shards, Chantilly cream and mint 5.95 **

Local & Artisan Cheeseboard

3 cheeses 7.50, 4 cheeses 8.50 or all 5 for 10.00

Oglesfield A soft cheese made from Jersey milk with intense flavour

Mull of Kintyre Cheddar Firm bodied with a deep rounded flavour.

Sparkenhoe Blue A deeply savoury cheese with faint, fine blue veining. Made with raw cow's milk

Tunworth Traditional creamy, sweet & nutty Camembert-style cheese

Traditional Sparkenhoe Red Leicester – Lovely traditional cheese, nutty and sweet

We also have

Traditional roasts on Sundays & Steak Nights on Thursdays

Three function rooms for every occasion, including

the fabulous fully self-contained Pavilion with seating for up to 120 guests

& Twelve luxury bedrooms