

This week's menu Monday 31st August to Saturday 6th September

When eating off this menu in the garden & patios you will have a 10% service added to the overall bill. Thank you.

<p style="text-align: center;">Main Menu</p> <p style="text-align: center;">Monday to Wednesday 12-8.30pm, Thursday & Friday 12-3 & 5-8.30pm & Saturday 12-8.30pm</p>	<p style="text-align: center;">Specials</p> <p>Coq au vin pie, triple cooked chips, seasonal greens & gravy £14</p> <p>Herb crusted cod, roasted new potatoes, seasonal greens & a basil emulsion £16</p> <p style="text-align: center;">Steak Night, Thursday from 6pm</p> <p>Two 12oz medium rare ribeye steaks, triple fried chips & salad with a bottle of the House Red or White £40</p> <p>Two prime 8oz fillet steaks, triple fried chips & salad with a bottle of the House Red or White £45</p>
<p style="text-align: center;">Starters</p> <p>Soup of the day £5.75 (vg/can be gf)</p> <p>Wild mushroom stroganoff and rocket on toasted focaccia £6.75 (vg)</p> <p>Grilled chicken fillet & peach with mint & baby leaf salad £6.50 (g/f)</p> <p>Braised ham hock terrine, house pickles and toast £6.50 (can be g/f)</p> <p>Lightly battered tiger prawns, sweet chilli dip & Asian slaw £9.50 / £13 (can be g/f)</p>	<p style="text-align: center;">Stone Baked Handmade Pizzas £12</p> <p style="text-align: center;">Monday to Saturday 12-8.30pm</p> <p style="text-align: center;">The Sticky Chicken</p> <p>BBQ chicken, red pepper & shaved red onion</p> <p style="text-align: center;">The Cheeky Hawaiian</p> <p>Pulled ham, chopped bacon & pineapple</p> <p style="text-align: center;">The Spicy Pepperoni</p> <p>Green chillies & pepperoni, red onion & rocket</p> <p style="text-align: center;">The Florentina</p> <p>Wilted spinach, two oven baked eggs, garlic infused olive oil, balsamic reduction, tomato base (v)</p> <p style="text-align: center;">The Vegan Sticky "Chicken"</p> <p>BBQ "Chicken", red pepper, red onion & vegan mozzarella</p> <p style="text-align: center;">The Manor Meat Feast</p> <p>Chorizo, peperoni, prosciutto, fresh chillies and rocket</p> <p style="text-align: center;">Manor Margherita</p> <p>Sliced tomato, melted mozzarella balls and basil £10*</p>
<p style="text-align: center;">Main Courses</p> <p>Broad bean summer salad with tender stem broccoli, radish, garden peas, spinach, mint & lemon oil £11.50 (vg/gf)</p> <p>Grilled sumac chicken salad mango & avocado with maple dressing £12.50 (g/f)</p> <p>Squid ink seafood linguini in white wine with garlic, a few fresh chillies, and crusty bread £16</p> <p>Maple glazed duck breast, roasted carrot purée, pickled carrots, seasonal vegetables & potatoes, red wine jus £18 (g/f)</p> <p>Smoked sticky beef short rib, pickled cucumber, sweet potato fries & charred sweet corn £20 (g/f)</p> <p>Chargrilled 12oz medium rare rib eye, blue cheese salad & roasted new potatoes £19.50 (g/f)</p> <p>Goan spiced curry with lentil dahl, kachumber salad and coriander rice, with either:</p> <p style="padding-left: 40px;">Vegan chicken £12 (vg)</p> <p style="padding-left: 40px;">Grilled sea bass fillets £16</p> <p style="padding-left: 40px;">Marinated chicken £14</p> <p>Beer battered fish and triple cooked chips minted mushy peas, tartare sauce and lemon wedge £13.95 (can be g/f)</p> <p>Manor house burger, brioche bun, tomato, lettuce, super slaw, triple cooked chips and a tomato relish £12.50</p> <p style="padding-left: 40px;">Add bacon and cheddar or blue cheese and mushroom for £2</p> <p style="text-align: center;">Sides</p> <p>All vg/gf. Pickled cucumber £2, Super slaw £2, Mango & avocado salad £4.50, Triple cooked chips £3</p>	<p style="text-align: center;">Garden Snacks</p> <p style="text-align: center;">Monday to Saturday 12-8.30pm</p> <p>Chilli & garlic Kalamata olives £4 (vg/gf)</p> <p>Garlic butter dough balls £4 (v)</p> <p>Falafel with tzatziki £4 (v)</p> <p>Lamb samosas with mango chutney £4</p> <p>Scotch egg and pickled cucumber £5</p>
<p style="text-align: center;">Puddings</p> <p>Lemon cheesecake, curd glaze and fresh berries £6.75</p> <p>Double chocolate brownie, vanilla ice cream, chocolate shards £6.50 (v/gf)</p> <p>Sticky toffee pudding with toffee sauce & vanilla ice cream £6</p> <p>Sorbet trio, bitter chocolate, mango & coconut, fresh berries £5.75 (vg/gf)</p> <p>Summer berry Eton Mess £5.75 (v/gf)</p>	<p style="text-align: center;">Did you know...?</p> <p>We have 12 luxury bedrooms available and fantastic offers for a 'staycation' only when you book direct. See our website for details.</p> <p>We also have The Pavilion, our new and exclusive wedding and events venue situated within our landscaped grounds. Viewings bookable now for 2021 & 2022 events.</p>