

Sunday 16th August Menu

Two Courses for £20 and Three for £25 **Food served 12-6.30pm**

<p>We only serve two or three courses on Sunday Please pick you main course and a starter or dessert or both</p>	<p>Thank you for your support When eating off this menu in the garden & patios you will have a discretionary 10% service added to the overall bill. Thank you.</p>
<p>Starters Soup of the day (vg/can be gf) Wild mushroom stroganoff and rocket on toasted focaccia Grilled chicken fillet & peach with mint & baby leaf salad (g/f) Braised ham hock terrine, house pickles and toast (can be g/f) Lightly battered tiger prawns, sweet chilli dip & Asian slaw £3.50 extra (g/f)</p>	<p>Eat Out To Help Out Welcome back – we’ve missed you! Come in, relax and enjoy up to £10 off food and non-alcoholic drinks per person. *Terms apply Steak Night, Thursday from 6pm Two 12oz medium rare ribeye steaks, triple fried chips & salad with a bottle of the House Red or White £40 Two prime 6oz fillet steaks, triple fried chips & salad with a bottle of the House Red or White £45</p>
<p>Traditional Sunday Roasts <i>All come with roasted carrots, greens, Yorkshire pudding & gravy</i> Wild mushroom sage & nut roast, roasted veg & veg gravy (vg) Roasted skin on chicken supreme, pigs in blankets & cranberry sauce Roasted shoulder of pork, crackling, roasted fennel and black pudding stuffed apple slices Roast rolled rib eye beef, mushroom and artichoke purée</p> <p>Sunday Sides Honey glazed ‘Pigs n parsnips’ £4, Cauliflower Cheese £4 Pickled cucumber £2, Super slaw £2, Mango & avocado salad £4.50, Triple cooked chips £3</p> <p>Other Main Dishes Broad bean summer salad with tender stem broccoli, radish, garden peas, spinach, mint & lemon oil (vg/gf) Grilled sumac chicken salad mango & avocado with maple dressing (g/f) Squid ink seafood linguini in white wine with garlic, a few fresh chillies, and crusty bread Beer battered fish and triple cooked chips minted mushy peas, tartare sauce and lemon wedge (g/f) Goan spiced seabass curry with lentil dahl, kachumber salad and coriander rice Manor house bacon and cheese burger, brioche bun, tomato, lettuce, super slaw, triple cooked chips and a tomato relish</p>	<p>Stone Baked Handmade Pizzas & any side order Monday to Saturday 12-8.30pm The Sticky Chicken BBQ chicken, red pepper & shaved red onion The Cheeky Hawaiian Pulled ham, chopped bacon & pineapple The Spicy Pepperoni Green chillies & pepperoni, red onion & rocket The Florentina Wilted spinach, two oven baked eggs, garlic infused olive oil, balsamic reduction, tomato base (v) The Vegan Sticky “Chicken” BBQ “Chicken”, red pepper, red onion & vegan mozzarella The Manor Meat Feast Chorizo, peperoni, prosciutto, fresh chillies and rocket Manor Margherita Sliced tomato, melted mozzarella balls and basil</p>
<p>Puddings Lemon cheesecake, curd glaze and fresh berries Double chocolate brownie, vanilla ice cream, chocolate shards (v/gf) Sticky toffee pudding with toffee sauce & vanilla ice cream Sorbet trio, bitter chocolate, mango & coconut, fresh berries (vg/gf) Summer berry Eton Mess (v) Homegrown plum crumble & custard</p>	<p>Sunday’s Garden Snacks Chilli & garlic olives £4 (vg/gf) Garlic butter dough balls £4 (v) Falafel with tzatziki £4 (v) Lamb samosas with mango chutney £4</p>
	<p>Did you know...? We have 12 luxury bedrooms available and fantastic offers for a ‘staycation’ only when you book direct. See our website for details. We also have The Pavilion, our new and exclusive wedding and events venue situated within our landscaped grounds. Viewings bookable now for 2021 & 2022.</p>