

## SIGNATURE COCKTAILS

<b>CHILLI AND LIME MARGARITA</b> Cazcabel Blanco tequila, Cointreau, lime juice, red chilli, gomme syrup and chilli salt <i>(no heat version available on request)</i>	£9.5
<b>PEAR MOJITO</b> Mount Gay golden rum, pear syrup, mint, lime and club soda	£9.5
<b>AMARETTO SOUR</b> Disaronno Amaretto, Woodford Reserve bourbon, egg white and lemon juice	£9.5
<b>PASSIONFLOWER</b> Cariel vanilla vodka, lime juice, passionfruit purée, gomme syrup and Prosecco	£9.5
<b>OLD FASHIONED</b> Woodford Reserve bourbon, Angostura bitters, sugar and orange peel	£10
<b>FIRESIDE</b> Stolichnaya vodka, maple syrup, grapefruit juice and rosemary	£9.5
<b>APPLE CIDER MIMOSA</b> Prosecco, apple juice and cinnamon sugar	£9
<b>PERFECT SERVE G&amp;TS</b> <i>All served with a 50ml gin measure</i>	
<b>PINK GRAPEFRUIT</b> Malfy pink grapefruit gin, Franklin Mallorcan tonic, rosemary and fresh pink grapefruit	£11.5
<b>GIN FIZZ</b> Tanqueray Export, lemon juice, soda water and fresh lemon	£11.5
<b>APPLE GINNY</b> Tappers Darkside gin, apple juice, lime and ginger ale	£11.5
<b>THE MANOR SPECIAL</b> Hunters' gin, Franklin Cucumber & Elderflower tonic, fresh basil and lime	£12.5
<b>THE PARISIAN</b> Tappers Brightside gin, elderflower cordial, Prosecco and soda water	£12.5
<b>RHUBARB &amp; GINGER FIZZ</b> Whitley Neill Rhubarb gin, Prosecco, lemonade, fresh lemon and ginger	£12.5
<b>INDIA GINGER</b> Opahr gin, ginger, fresh chilli and ginger ale	£11.5

*Don't see your favourite?  
Please ask your server for our full drinks menu for our complete selection including wines, cocktails and soft drinks.*



## AFTERNOON TEA AT THE MANOR

Including a selection of finger sandwiches, freshly-baked scones and homemade sweet treats

Available Monday-Saturday from 12pm to 3pm  
(advanced booking required)

£23 per person

*Please ask your server to see the menu*

## ALL DAY MENU

SERVED FROM 12 NOON

### FOR THE TABLE

<b>MARINATED NOCELLARA OLIVES</b> (vg) (gfo) £4.75	<b>8 HOUR SLOW-COOKED BEEF SOFT TACOS</b> £6 with smoked chilli mayonnaise
<b>SMOKED CHILLI AND ROASTED RED PEPPER HUMMUS</b> £5 stone baked flat bread (vg) (gfo)	<b>CRISPY MINIATURE SPICED CHICKEN TACOS</b> £6 chilli and coriander salsa and spicy citrus dressing
<b>BEEETROOT AND GORGONZOLA ARANCINI</b> £6 with walnut, black garlic and Manuka honey whip (v)	<b>KOREAN FRIED CAULIFLOWER</b> £6 with gochujang sauce (v)

### FLATBREADS

<b>GARLIC, ROSEMARY AND SALT FLAKE</b> £5 pressed olive oil and rocket (v)	<b>CHICKEN, AVOCADO AND SMOKED BACON</b> £7 with chipotle dressing
<b>GARLIC, PARSLEY BUTTER AND MOZZARELLA</b> (v) £6 FETA, OLIVE AND HERITAGE TOMATO £6 with rocket and pesto (v)	<b>WILD MUSHROOM, PARMESAN AND WHITE TRUFFLE</b> £7 with garlic parsley butter and mozzarella (v)

### STARTERS

<b>CARAMELISED WHITE ONION AND CIDER SOUP</b> £7 with Gruyere cheese gratin and artisan sourdough (v) (gfo)	<b>CRISPY CALAMARI</b> £9 with green chilli and lime mayonnaise (gfo)	<b>TWICE-BAKED QUICKER'S CHEDDAR CHEESE SOUFFLÉ</b> £9 with rich Parmesan cream	<b>MANUKA HONEY-ROASTED FIG</b> £8 burrata cheese, shallots, hazelnut and pistachio dressing and toasted sourdough (v) (gfo)
<b>SMOKED COD AND 'NDUJA FISHCAKE</b> £8 with curry mayonnaise and radish salad	<b>PRAWN AND CRAYFISH SALAD</b> £11 Bloody Mary sauce, charred avocado, San Marzano tomatoes and soused cucumber (gfo)	<b>CHICKEN LIVER PÂTÉ</b> £8 blackberry jelly, homemade rosemary and apricot mini loaf (gfo)	<b>KING PRAWN TEMPURA</b> £9.5 with spicy ponzu dip

### MANOR CLASSICS

<b>FISH AND CHIPS</b> £16 deep-fried haddock with hand-cut chips, mushy peas and tartar sauce (gfo)	<b>STEAK AND ALE PIE</b> £17 creamed mash potato, crushed peas and red wine jus	<b>THE MANOR STEAK BURGER</b> £16 brioche bun, truffle brie, 'Nduja mayonnaise and skin-on fries
<b>KERALA-STYLE BUTTER CHICKEN</b> £18 with garlic and buttered naan, cumin, pomegranate raita, crispy fried onion and pilau rice with tofu (v) £16	<b>CLASSIC CAESAR SALAD</b> £12 gem lettuce, crispy bacon, anchovies, croutons, shavings of Parmesan and Caesar dressing (gfo) with chicken £15	<b>KARAAGE CHICKEN BURGER</b> £15.5 brioche bun, spicy ponzu mayonnaise and skin-on fries
		<b>MARINATED VEGAN BURGER</b> £15 Portobello mushroom, baby spinach, chickpea, coriander, goma mayonnaise and skin-on fries (vg) (gfo)

### MAIN COURSES

<b>SEARED RUMP OF LAMB</b> £23 buttered kale, pomme mousseline, roasted garlic purée and chimichurri sauce (gfo)	<b>SPAGHETTI CARBONARA</b> £18 with a rich Parmesan emulsion and crispy guanciale	<b>MISO CHILLI AND LEMON-ROASTED CHICKEN</b> £20 sesame, chilli and yuzu soy-glazed greens
<b>CARAMELISED FENNEL TART TATIN</b> £16 almond praline, Blue Cote cheese whip and roasted squash gnocchi (v)	<b>CRISPY-SKINNED SEA BASS</b> £21 tempura of oyster, sauce mousseline, soused cucumber and fresh lemon	<b>OVEN-ROASTED COD BOUILLABAISSE</b> £21 fish stew emulsion, Scottish mussels, king prawns, organic salmon, butter-basted cod and roasted fennel (gfo)
	<b>BEEETROOT WELLINGTON</b> £17 pickled cherries and a vanilla parsnip purée (v)	

### A LA PLANCHA (gfo)

*We source British and Irish beef from only the best selected farms harvesting traditional and continental cross breeds.*

100Z RIBEYE	£30
100Z SIRLOIN	£32
8oz FILLET	£34

Our steaks are served with hand-cut chips, roasted vine tomatoes and marinated Portobello mushrooms

### SAUCES ALL £3 (gfo)

Peppercorn | Blue cheese Béarnaise | Chimichurri

### WOODSTONE OVEN-FIRED PIZZAS

<b>MARGHERITA</b> £12.5 tomato ragu, mozzarella and torn basil
<b>DIABOLO</b> £14.5 tomato ragu, mozzarella, N' duja sausage, pepperoni, roquito peppers and jalapeños
<b>PADANA</b> £14 tomato ragu, goat's cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato
<b>PEPPERONI</b> £14 tomato ragu, mozzarella and pepperoni
<b>SMOKED SALMON AND CHARRED AVOCADO</b> £14.5 with rocket and dill oil
<b>BBQ MARINATED CHICKEN</b> £14.5 barbecue sauce and mozzarella

### ON THE SIDE (v) (gfo) ALL £4.5

<b>HAND-CUT CHIPS</b> with Maldon sea salt
<b>TENDER STEM BROCCOLI</b> pickled shallots and crispy corn
<b>ROASTED CARROTS</b> infused with rosemary and orange
<b>AUTUMN GREENS</b> with goat's cheese gratin
<b>SKIN ON FRIES</b> with Maldon sea salt
<b>CLASSIC CAESAR SALAD</b> with house dressing

## HOT BEVERAGES

<b>FRESHLY-GROUND COFFEE</b>	
Espresso	£3.5
Cappucino, Latte, Americano, Flat White, Macchiato, Double Espresso	£3.5
Mocha	£4
<b>HOT CHOCOLATE</b> with mini marshmallows and whipped cream	£4.5
+ Salted caramel syrup	£0.25
+ Bailey's	£3.95
<b>LOOSE LEAF TEAS</b>	£3.5
<i>Choose from:</i> English breakfast, Earl Grey, Camomile, Darjeeling, Green mint, Chai spice, Passionfruit, Guava and mango, Red berries and rose petals	
<i>Alternative milk options are also available.</i>	

(v) Vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available

Please note that some dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.

Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.



## Gift Vouchers

Treat your friends and family to the gift of delicious dining at The Manor restaurant.

Our selection of gift vouchers are available to purchase online at [themanorgreasby.co.uk](http://themanorgreasby.co.uk)

Alternatively, please ask a member of our team for assistance.

### The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.

