

The
MANOR
SUNDAY MENU

FOR THE TABLE

MARINATED NOCELLARA OLIVES (vg) (gfo) £4.75

SMOKED CHILLI AND ROASTED
RED PEPPER HUMMUS £5
stone baked flat bread (vg) (gfo)

BEETROOT AND GORGONZOLA ARANCINI £6
with walnut, black garlic and Manuka honey whip (v)

8 HOUR SLOW-COOKED BEEF SOFT TACOS £6
with smoked chilli mayonnaise

CRISPY MINIATURE SPICED CHICKEN TACOS £6
chilli and coriander salsa and spicy citrus dressing

FLATBREADS

GARLIC, ROSEMARY
AND SALT FLAKE £5
pressed olive oil
and rocket (v)

GARLIC, PARSLEY
BUTTER AND
MOZZARELLA (v) £6

FETA, OLIVE
AND HERITAGE
TOMATO £6
with rocket and pesto (v)

CHICKEN, AVOCADO
AND SMOKED
BACON £7
with chipotle dressing

WILD MUSHROOM,
PARMESAN AND
WHITE TRUFFLE £7
with garlic parsley
butter and mozzarella (v)

STARTERS

CARAMELISED WHITE ONION
AND CIDER SOUP £7
with Gruyere cheese gratin and artisan
sourdough (v) (gfo)

MANUKA HONEY-ROASTED FIG £8
burrata cheese, shallots, hazelnut and pistachio
dressing and toasted sourdough (v) (gfo)

KING PRAWN TEMPURA £9.5
with spicy ponzu dip

SMOKED COD AND 'NDUJA FISHCAKES £8
with curry mayonnaise and radish salad

CHICKEN LIVER PÂTÉ £8
blackberry jelly, homemade rosemary
and apricot mini loaf (gfo)

TWICE-BAKED QUICKE'S CHEDDAR
CHEESE SOUFFLÉ £9
with rich Parmesan cream

PRAWN AND CRAYFISH SALAD £11
Bloody Mary sauce, charred avocado,
San Marzano tomatoes and soused cucumber (gfo)

CRISPY CALAMARI £9
with green chilli and lime mayonnaise (gfo)

(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.

MAIN COURSES

THE MANOR SUNDAY ROAST

ROASTED SIRLOIN OF BEEF £20.95

Yorkshire pudding, roasted duck fat potatoes, buttered seasonal vegetables and red wine gravy (gfo)

ROASTED CHICKEN BREAST £18.95

serve with duck fat roast potatoes, buttered seasonal vegetables and red wine gravy (gfo)

ROASTED PORK BELLY £18.95

marinated with garlic and parsley and served with duck fat roast potatoes and buttered seasonal vegetables

BEETROOT WELLINGTON £17

roasted potatoes and buttered seasonal vegetables (v) (vgo)

FISH AND CHIPS £16

deep-fried haddock with handcut chips, mushy peas and tartar sauce (gfo)

KARAAGE CHICKEN BURGER £15.5

brioche bun, spicy ponzu mayonnaise and skin-on fries

CLASSIC CAESAR SALAD £12

gem lettuce, crispy bacon, anchovies, croutons, shavings of Parmesan and Caesar dressing (gfo) with chicken £15

OVEN-ROASTED COD BOUILLABAISSE £21

fish stew emulsion, Scottish mussels, king prawns, organic salmon, butter-basted cod and roasted fennel (gfo)

MARINATED VEGAN BURGER £15

Portobello mushroom, baby spinach, chickpea, coriander and goma mayonnaise (vg) (gfo)

STEAK AND ALE PIE £17

creamed mash potato, mushy peas and red wine gravy

THE MANOR STEAK BURGER £16

brioche bun, truffle brie, 'Nduja mayonnaise and skin-on fries

FROM THE WOODSTONE OVEN

MARGHERITA £12.5

tomato ragu, mozzarella and torn basil

DIABOLO £14.5

tomato ragu, mozzarella, N'duja sausage, pepperoni, roquito peppers and jalapeños

PADANA £14

tomato ragu, goat's cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato

BBQ MARINATED CHICKEN £14.5

barbecue sauce and mozzarella

SMOKED SALMON AND CHARRED AVOCADO £14.5

with rocket and dill oil

PEPPERONI £14

tomato ragu, mozzarella and pepperoni

ON THE SIDE

All £ 4.5 unless stated otherwise

HAND-CUT CHIPS

with Maldon sea salt (gfo)

AUTUMN GREENS

with goat's cheese gratin

SKIN ON FRIES

with Maldon sea salt (gfo)

CLASSIC CAESAR SALAD

with house dressing (gfo)

TENDER STEM BROCCOLI

pickled shallots and crispy corn (gfo)

TRUFFLE CAULIFLOWER CHEESE

with Parmesan gratin (gfo)

ROAST POTATOES (gfo)

YORKSHIRE PUDDING £1.5

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