

## SIGNATURE COCKTAILS

**CHILLI AND LIME MARGARITA** £9.5  
Cazcabel Blanco tequila, Cointreau, lime juice, red chilli, gomme syrup and chilli salt  
*(no heat version available on request)*

**WINTER BERRY** £9.5  
Stolichnaya vodka, cranberry juice, Disaronno Amaretto, lime juice and Angostura bitters

**AMARETTO SOUR** £9.5  
Disaronno Amaretto, Woodford Reserve bourbon, egg white and lemon juice

**GINGERBREAD MARTINI** £9.5  
Martini Extra Dry, Stolichnaya vodka, Disaronno Amaretto and gingerbread syrup

**MAPLE RUM OLD FASHIONED** £10.5  
Matusalem Gran Reserva Rum, maple syrup and Angostura bitters

**FIRESIDE** £9.5  
Stolichnaya vodka, maple syrup, grapefruit juice and rosemary

**LET IT SLOE** £9.5  
Weetwood Sloe gin, rosé Prosecco, honey, lemon juice, clove and fresh berries

## PERFECT SERVE G&TS

*All served with a 50ml gin measure*

**PINK GRAPEFRUIT** £11.5  
Malfy pink grapefruit gin, Franklin Mallorcan tonic, rosemary and fresh pink grapefruit

**GIN FIZZ** £11.5  
Tanqueray Export, lemon juice, soda water and fresh lemon

**THE ALPINE** £12.5  
Tappers Winter Green gin and Franklins tonic, garnished with rosemary, lemon and juniper berries

**THE MANOR SPECIAL** £12.5  
Hunters' gin, Franklin Cucumber & Elderflower tonic, fresh basil and lime

**THE PARISIAN** £12.5  
Tappers Brightside gin, elderflower cordial, Prosecco and soda water

**RHUBARB & GINGER FIZZ** £12.5  
Whitley Neill Rhubarb gin, Prosecco, lemonade, fresh lemon and ginger

**INDIA GINGER** £11.5  
Opuhr gin, ginger, fresh chilli and ginger ale

*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

**MARINATED NOCELLARA OLIVES** (vg) (gfo) £4.95

**SMOKED CHILLI AND ROASTED RED PEPPER HUMMUS** £5.5  
stone baked flatbread (vg) (gfo)

**KOREAN FRIED CAULIFLOWER** £6  
with spicy gochujang sauce (v) (vgo)

**ROASTED BUTTERNUT SQUASH AND MOZZARELLA ARANCINI** £6  
with truffle mayonnaise (v)

**CRISPY MINIATURE SPICED CHICKEN TACOS** £6.5  
chilli and coriander salsa and spicy citrus dressing

### FLATBREADS

**GARLIC, PARSLEY BUTTER AND SALT FLAKE** (v) (vgo) £5  
add mozzarella £1.50

**FETA AND OLIVE** £6  
with rocket and tomato pesto (v)

**CHICKEN, AVOCADO AND SMOKED BACON** £7  
with chipotle dressing

**WILD MUSHROOM, PARMESAN AND WHITE TRUFFLE** £7  
with garlic parsley butter and mozzarella

### STARTERS

**WILD MUSHROOM VELOUTÉ** £7  
pickled chanterelles, crème fraîche and toasted chestnuts (v) (vgo) (gfo)

**ROASTED BUTTERNUT SQUASH AND WHITE TRUFFLE RISOTTO** £8/£15  
crispy kale and toasted walnuts (v) (vgo) (gfo)

**SCOTTISH SMOKED AND POACHED SALMON ROULADE** £9.5  
lemon aioli, compressed cucumber and caviar citrus dressing (gfo)

**PRAWN AND CRAYFISH SALAD** £11  
Bloody Mary sauce, avocado, cherry tomatoes and soured cucumber (gfo)

**TWICE-BAKED COLLIER'S CHEDDAR CHEESE SOUFFLÉ** £9  
Parmesan cream, celery, pear sticky walnut and micro herb salad

**CHICKEN LIVER AND PORT PARFAIT** £8.5  
mulled cranberry and apple chutney and toasted sourdough (gfo)

**MANUKA HONEY-ROASTED FIG** £8.5  
burrata cheese, shallots, hazelnut and pistachio dressing and toasted sourdough (v) (gfo)

**KING PRAWN TEMPURA** £9.5  
with spicy ponzu dip

### MANOR CLASSICS

**FISH AND CHIPS** £17  
deep-fried haddock with hand-cut chips, mushy peas and tartar sauce (gfo)

**KERALA-STYLE BUTTER CHICKEN** £19  
with garlic and buttered naan, cumin, pomegranate raita, crispy fried onion and pilau rice (gfo)  
with tofu (v) (gfo) £16.5

**OVEN-BAKED HAKE** £22.50  
saffron steamed rice, braised baby leek and a caviar and salsify velouté (gfo)

**STEAK, ALE AND MUSHROOM PIE** £18.5  
creamed mash potato, crushed peas and red wine jus

**CLASSIC CAESAR SALAD** £12.5  
gem lettuce, crispy bacon, anchovies, croutons, shavings of Parmesan and Caesar dressing (gfo)  
with chicken £16

**THE MANOR STEAK BURGER** £16  
brioche bun, truffle brie, 'Nduja mayonnaise and skin-on fries

**KARAAGE CHICKEN BURGER** £15.5  
brioche bun, pickled chillies, spicy ponzu mayonnaise and skin-on fries

**MARINATED VEGAN BURGER** £15  
Portobello mushroom, baby spinach, chickpea, coriander, goma mayonnaise and skin-on fries (vg) (gfo)

### MAIN COURSES

**BETROOT WELLINGTON** £18  
pickled cherries and a vanilla parsnip purée (v) (vgo)

**MISO CHILLI AND LEMON-ROASTED CHICKEN** £21  
sesame, chilli and yuzu soy-glazed greens

**LEMON BUTTER COD** £23  
chorizo, clam and mixed bean cassoulet with charred tender stem broccoli (gfo)

**OVEN-BAKED RUMP OF WELSH LAMB** £25  
potato and thyme pressed terrine, carrot purée, buttered winter kale and redcurrant jus (gfo)

**PAN-FRIED BREAST OF DUCK** £24  
potato and crispy duck leg pressé, pickled blackberries and a roasted chestnut and bacon jus (gfo)

**SLOW-ROASTED BLADE OF BEEF BOURGUIGNON** £23.5  
creamed potato purée, roasted rosemary heritage carrots, red wine and smoked pancetta sauce (gfo)

### A LA PLANCHA (gfo)

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

100z RIBEYE £32

100z SIRLOIN £32

8oz FILLET £35

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

### SAUCES ALL £3 (gfo)

Peppercorn | Diane | Béarnaise

### WOODSTONE OVEN-FIRED PIZZAS

**MARGHERITA** £12.5

tomato ragu, mozzarella and torn basil (v)

**DIABOLO** £14.5

tomato ragu, mozzarella, 'Nduja sausage, pepperoni, roquito peppers and jalapeños

**PADANA** £14

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

**PEPPERONI** £14

tomato ragu, mozzarella and pepperoni

**SMOKED SALMON AND CHARRED AVOCADO** £14.5

with rocket and dill oil

**BBQ MARINATED CHICKEN** £14.5

barbecue sauce and mozzarella

### ON THE SIDE (v) (gfo)

ALL £4.5

**HAND-CUT CHIPS**  
with Maldon sea salt

**BUTTERED KALE**  
roasted beetroot and citrus yogurt dress

**HONEY-ROASTED ROOT VEGETABLES**  
carrot, parsnip and toasted pumpkin seeds

**SKIN ON FRIES**  
with Maldon sea salt

**CLASSIC CAESAR SALAD**  
with house dressing

## HOT BEVERAGES

**FRESHLY-GROUND COFFEE**  
Espresso £3.5  
Cappucino, Latte, Americano, Flat White, Macchiato, Double Espresso £3.5

Mocha £4

**HOT CHOCOLATE** £4.5  
with mini marshmallows and whipped cream

+ Salted caramel syrup £0.25

+ Bailey's £3.95

**LOOSE LEAF TEAS** £3.5

*Choose from:*

English breakfast, Earl Grey, Camomile, Darjeeling, Green mint, Chai spice, Passionfruit, Guava and mango, Red berries and rose petals

*Alternative milk options are also available.*

(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.

