

## 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

**CHOCOLATE ORANGE MARTINI** £9.5  
Stolichnaya vodka, Cointreau, Briottet dark crème de cacao, espresso, orange zest and milk chocolate

**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

**PASSION FRUIT BELLINI** £9  
Il Caggio Prosecco Spumante and passion fruit purée

## 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 Franklin 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  
Opahr 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)

PULLED PORK AND FENNEL ARANCINI £6  
with a curry chutney

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

SPICED CARROT AND GINGER SOUP £7  
with a sage and onion artisan roll (v) (vgo) (gfo)

TEA-SMOKED DUCK £9.75  
with a black bean purée and truffle teriyaki (gfo)

CRISPY CALAMARI £9.75  
with green chilli and lime mayonnaise (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 PARFAIT £8.75  
with orange and Grand Marnier jelly, fig relish and a mini onion loaf (gfo)

CRISPY HEN'S EGG £8.75  
celeriac remoulade and beer-battered rye crisps

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

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

CLASSIC FISH PIE £19.95  
Scottish salmon, smoked cod, king prawns topped with a Collier's cheddar potato gratin and served with parsley-buttered chantenay carrots

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

BEETROOT 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 CORN FED CHICKEN BREAST £21  
petit pois à la française and truffle Pommès Anna

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 SAVOY CABBAGE

and crispy smoked pancetta

TENDER STEM BROCCOLI

with crispy corn and pickled shallots

SKIN ON FRIES  
with Maldon sea salt

CLASSIC CAESAR SALAD  
with house dressing

## SANDWICHES

(Served Monday-Friday 12pm-5pm)

*All sandwiches are served with house salad and skin-on fries*

OPEN STEAK SANDWICH £12.5  
with caramelised red onion and bearnaise sauce served on sourdough bread (gfo)

OPEN PRAWN AND CRAYFISH SANDWICH, Marie Rose sauce, soured cucumber and fresh lemon served on sourdough bread (gfo) £10.5

HONEY-ROASTED HAM AND POMMERY MAYONNAISE SANDWICH served on granary farmhouse bread (gfo) £8.95

COLLIER'S CHEDDAR CHEESE AND TOMATO CHUTNEY SANDWICH served on white farmhouse bread (v) (gfo) £7.95

(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.

## HOT BEVERAGES

FRESHLY-GROUND COFFEE

Espresso £3.95

Cappucino, Latte, Americano, Flat White, Macchiato £3.95

Double Espresso £4

Mocha £4.25

HOT CHOCOLATE £4.95

with mini marshmallows and whipped cream

+ Salted caramel syrup £0.25

+ Bailey's £3.95

LOOSE LEAF TEAS £3.95

*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.*



## Gift Vouchers

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.

