

The
MANOR
SUNDAY MENU

FOR THE TABLE

MARINATED NOCELLARA OLIVES (vg) (gfo) £4.95

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

PULLED PORK AND
FENNEL ARANCINI £6
with a curry chutney

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

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

FLATBREADS

GARLIC, PARSLEY
BUTTER AND SALT
FLAKE £5
pressed olive oil
and rocket (v) (vgo)
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)

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

KING PRAWN TEMPURA £9.5
with spicy ponzu dip

CRISPY CALAMARI £9.75
with green chilli and
lime mayonnaise (gfo)

CHICKEN LIVER PARFAIT £8.75
with orange and Grand Marnier jelly, fig relish
and a mini onion loaf (gfo)

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

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

TEA-SMOKED DUCK £9.75
with a black bean purée
and truffle teriyaki (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 £19.95

served with roasted duck fat 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

ROASTED VEGETABLE AND MIXED NUT ROAST £17

roasted potatoes, seasonal vegetables and rich pan gravy (v) (vgo)

FISH AND CHIPS £17

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

KARAAGE CHICKEN BURGER £15.5

brioche bun, pickled chillies, spicy ponzu mayonnaise and skin-on fries

CLASSIC CAESAR SALAD £12.5

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

LEMON BUTTER COD £23

chorizo, clam and mixed bean cassoulet with charred tender stem broccoli (gfo)

MARINATED VEGAN BURGER £15

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

STEAK ALE AND MUSHROOM PIE £18.5

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, 'Nduja 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)

BUTTERED SAVOY CABBAGE and crispy smoked pancetta

SKIN ON FRIES

with Maldon sea salt (gfo)

CLASSIC CAESAR SALAD

with house dressing (gfo)

TRUFFLE CAULIFLOWER CHEESE

with Parmesan gratin (gfo)

ROAST POTATOES (gfo)

YORKSHIRE PUDDING £1.5

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