

SIGNATURE COCKTAILS

WATERMELON MARGARITA £10
Cazcabel Blanco tequila, lime juice, fresh watermelon and watermelon syrup

PINEAPPLE MARTINI £10
Stolichnaya vodka, Eager pineapple juice, gomme and cardamom pods

AMARETTO SOUR £10
Disaronno Amaretto, Woodford Reserve bourbon, egg white and lemon juice

BRAMBLE £10
Tappers Brightside gin, gomme, Chambord and lemon juice

REVOLVER £11
Woodford Reserve bourbon, Kahlúa, gomme and orange bitters

GREEN APPLE £10
Diplomatico Mantuana rum, honey syrup, Teichenne apple schnapps, mint, lime and apple juice

PASSION FRUIT BELLINI £9.50
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

THE LOCAL £12
Liverpool gin, Franklin Indian tonic, watermelon and juniper berries

CUCUMBER GROVE £12
Hendricks gin, Franklin Cucumber & Elderflower tonic, fresh mint and cucumber ribbon

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
Opibr gin, ginger, fresh chilli and ginger ale



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)

ASPARAGUS CROQUETTES £6
wild garlic pesto and Greek feta cheese (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

TOMATO AND SMOKED CHILLI £6
with fresh chive (vg)

CHICKEN, AVOCADO AND SMOKED BACON £7
with chipotle dressing

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

STARTERS

SPRING PEA SOUP £7
crispy Parma ham, creme fraiche, lemon oil and black onion seed roll (vo) (vgo) (gfo)

BAKED SCALLOPS £12.95
brioche soft herb crumb, spring onion purée, caramelised lemon and miso beurre blanc

CRISPY CALAMARI £10.5
with green chilli and lime mayonnaise (gfo)

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

TWICE-BAKED COLLIER'S CHEDDAR CHEESE SOUFFLÉ £9
Parmesan cream, pickled rhubarb and radicchio salad with a buttermilk, horseradish and dill dressing (vo)

KING PRAWN TEMPURA £9.5
with spicy ponzu dip

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

CRISPY PANKO KIDDERTON ASH GOAT'S CHEESE £8.75
heritage beetroot carpaccio and pickled walnuts (v)

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

ROSCOFF ONION TART £18.5
butter-roasted new potatoes, Gruyère sauce, radish and parsley salad (v) (vgo)

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

CRISPY SKINNED STONE BASS £24.5
nutty ratte potato purée, charred asparagus, butter lettuce sauce and basil oil (gfo)

PORK MIGNON £21.75
white bean purée, creamy morrel mushroom sauce, baked apple with maple syrup and sage (gfo)

BRAISED LEG OF LAMB £24
creamy polenta, spring sweet cabbage, caramelised shallot and salsa verde (gfo)

PAN-FRIED CORN FED CHICKEN BREAST £21
petit pois à la française and truffle Pommes Anna

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

SURF AND TURF £14.5
Atlantic prawns, zucchini and smoked pancetta

PROSCIUTTO CRUDO £15
cherry tomatoes, rocket and shaved Parmesan

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 £13.5
with caramelised red onion and Béarnaise sauce served on sourdough bread (gfo)

OPEN PRAWN AND CRAYFISH SANDWICH, £11.5
Marie Rose sauce, soused cucumber and fresh lemon served on sourdough bread (gfo)

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

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

(v) vegetarian (vo) vegetarian option (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 £3.95
Espresso, Cappuccino, Latte, Americano, Flat White, Macchiato
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, Passion fruit, 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

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.

