

## 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  
Opühr 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)

HAM HOCK FRITTER £8.5  
pickled egg, house piccalilli and celeriac remoulade

HONEY-ROASTED CAULIFLOWER £7.95  
pickled fennel, crispy chickpeas and watercress (vg)

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

HOUSE RICOTTA AND SPRING ONION £7  
with rocket pesto (v)

### STARTERS

SUMMER MINESTRONE SOUP £7  
sage, sweetcorn fritter and oregano crisps (v) (vgo)

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

TWICE-BAKED CHEDDAR AND CHIVE SOUFFLÉ £9  
tomato, asparagus consommé and olive dust (v)

CRISPY FRIED CHILLI BEEF £9.5  
sweet chilli sauce and prawn crackers

PRAWN AND CRAYFISH SALAD £11.95  
Bloody Mary sauce, avocado, cherry tomatoes and soused cucumber (gfo)

KING PRAWN AND CHORIZO PIL PIL £9.5  
served with roasted garlic, fresh chilli and rosemary focaccia (gfo)

HERITAGE BEETROOT SALAD £8.75  
warm goat's cheese, lamb's leaf, horseradish and candied pecans (v) (vgo)

SEARED HAND-DIVED SCALLOPS £13.95  
black pudding, goose fat and white bean whip and soused apple

### MANOR CLASSICS

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

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

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

STEAK, ALE AND MUSHROOM PIE £18.5  
crushed peas, red wine jus and your choice of hand-cut chips or colcannon potatoes

THE MANOR STEAK BURGER £16  
brioche bun, smoked bacon jam, Gruyère cheese and skin-on fries

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

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

### MAIN COURSES

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

SLOW-BAKED HEIRLOOM BLACK NEBULA CARROT £18.5  
whipped feta, Egyptian dukkah, pitta croutons and lemon and tahini dressing (v) (vgo)

SEARED FILLET OF SEA BASS £22.5  
broad bean, crab risotto and chilled gazpacho dressing

DOLCELATTE BLUE CHEESE RISOTTO £17.95  
Verona radicchio, soused chicory and smoked garlic flatbread (v) (vgo) (gfo)

SLOW-BRAISED SHOULDER OF LAMB £24  
cumin-crushed cannon, potato and spinach pressé and summer pea sauce (gfo)

SEARED LOCAL DRY-AGED SKIRT STEAK £21  
fondant potato, wild garlic greens, red carrot purée and morel jus (gfo)

GRESSINGHAM DUCK BREAST £24  
confit leg, dauphinoise potatoes, grilled cabbage and a pomegranate and thyme reduction (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

CARCIOFO £13.5

artichoke, house ricotta, sweetcorn and rocket (v)

PROSCIUTTO CRUDO £15

cherry tomatoes, rocket and shaved Parmesan

**ON THE SIDE** (v) (gfo)  
£4.5 unless otherwise stated

HAND-CUT CHIPS  
with Maldon sea salt

SKIN ON FRIES  
with Maldon sea salt

CLASSIC CAESAR SALAD  
with house dressing

HERITAGE CARROTS £4.95  
with cumin butter

BURT'S BLUE MAC  
AND CHEESE £3.5

## SANDWICHES

(Served Monday-Friday 12pm-5pm)

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

OPEN STEAK SANDWICH £13.95  
with caramelised red onion and Béarnaise sauce served on sourdough bread (gfo)

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

CHEDDAR CHEESE AND TOMATO CHUTNEY SANDWICH served on white farmhouse bread (v) (gfo) £9.5

CROQUE MONSIEUR £9.5  
honey-glazed ham, Gruyère cheese, cheese and chive sauce on toasted sourdough

## SALADS

CLASSIC CAESAR SALAD £12.5  
gem lettuce, crispy bacon, anchovies, croutons, shavings of Parmesan and Caesar dressing (gfo) with chicken £16.5

TUNA NIÇOISE SALAD £16.5  
seared tuna loin, anchovy beignets, tomato petals, saffron potatoes, Nocellara olives and crispy egg

TOMATO AND BUFFALO MOZZARELLA SALAD £12.5  
roasted heritage tomato and basil velouté, basil crisps and basil foam (v) add warm chorizo £2.95

(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, Cappuccino, Latte, Americano, Flat White, Macchiato £3.95  
Double Espresso £4.00  
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.*

## 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.

