



# THE MANOR

## Lunch Specials

Our menus are specially selected to compliment the seasonal produce available throughout the year.

If you have any specific dietary requirements due to taste or allergies, please ask.

We're extremely passionate about the food we cook and would be happy to tailor one of our dishes to suit your needs.

Please remember to wash your hands before you eat.

Two Courses

**12.50**

Three Courses

**15.50**

# Starters

Chefs Homemade Leek and Potato Soup Topped with  
Croutons

Ocean Royal Prawn and Crayfish Cocktail bound in Marie  
Rose

Smooth Brussels Pate served with Red Onion Chutney and  
Toast

Southern Fried Chicken Goujons served with Texan  
Barbecue Sauce

# Mains

Roast Topside of Beef served with Yorkshire Pudding and Gravy

Salmon Fillet served with a Creamy Asparagus Sauce

Chicken Breast Fillet stuffed with Cheese, Sun Blushed Tomato, Red Onion and Basil served with a Tomato and Basil Sauce

Lamb Rump served with Yorkshire Pudding and Minted Gravy

Gammon Steak topped with Egg and served with Chips and Peas

Pork Loin Steak served with Apple Sauce, Stuffing, Gravy and Yorkshire Pudding

Wild Mushroom Risotto served with Garlic Ciabatta and Salad

# Desserts

Warm Chocolate Fudge Cake served with Cookies and Cream Ice Cream

Chocolate Brownie topped with Salted Caramel Ice Cream

Apple Crumble Pie and Custard

Orange Scented Creme Brulee served with Whipped Cream

Strawberry Eton Mess

# Hot Drinks

Espresso - Single	1.90	Pot of English Tea	2.00
Espresso - Double	2.40	Cosy Specialty Organic Teas	2.40
Americano	2.40	Blueberry   Breakfast   Camomile   Decaf   Earl Grey   Jasmine Green   Lemon Grass   Peppermint   Rooibos Vanilla	
Cappuccino	2.60		
Café Latte	2.60	Hot Chocolate	2.50
Flat White	2.40		
Mocha	3.00		
Syrup Shots	0.50		

Hazelnut | Vanilla | Caramel