



THE MANOR

Sunday Lunch Menu - 16/02/2020

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.

Starters

Chefs Homemade Tomato and Roasted Red Pepper Soup
topped with Croutons

5.00

Ocean Royal Prawn and Crayfish Cocktail

6.25

Brussels Pate served with Red Onion Chutney, Baby Leaf
Salad and Toast

5.85

Homemade Breaded Brie with a Sweet Cranberry Sauce
and Salad

5.45

Pan Fried Chicken and Chorizo Salad finished with a
Balsamic Glaze

5.95

Southern Fried Chicken Goujons served with Barbecue
Sauce

5.75

Mains

Traditional Roast Topside of Beef served with Homemade
Yorkshire Pudding and Gravy

11.95

Yorkshire Lamb Rump served with Yorkshire Pudding and
Minted Gravy

12.45

Salmon Fillet served on a bed of Roasted Asparagus
topped with a Leek Sauce

12.25

Oven Roast Pork Loin Steak served with a Wild Mushroom
Sauce

11.95

Gressingham Duck Breast served with Red Wine Gravy
and Yorkshire Pudding

11.85

Wild Mushroom and Pea Risotto served with Garlic
Ciabatta Bread (v)

10.25

Desserts

Apple and Mixed Berry Crumble served with Custard

4.95

Classic Lemon Tart served with Whipped Cream and Raspberries

4.95

Homemade Chocolate Brownie topped with Vanilla Ice Cream

4.95

Fruits of the Forest Sponge and Custard

4.95

Homemade Lemon Cheesecake served with Vanilla Ice Cream

4.95

Mixed Berry Eton Mess

4.95

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