



# THE MANORS

**The Manors Sunday Lunch  
Menu August-October. ONE-  
course for £21.00. TWO-  
courses for £25.50. THREE-  
courses for £30.**

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

This menu is from August 2nd until October 25th.

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.

Our 1 course set price is £21.

Our 2 course set price is £25.50.

Our 3 course set price is £30.

# Starters

Chefs Homemade Soup of the Day served with freshly  
Baked Bread Roll and Yorkshire Butter (GFA)

King Prawn and Garlic Butter Bruschetta with Grated  
Parmesan (GFA)

Bacon and Black Pudding Stack served with a Peppercorn  
Sauce

Breaded Mozzarella Sticks with Salad and Sweet Chilli  
Sauce

Ham Hock Terrine with Spicy Tomato Chutney and  
Crusty Baguette

# Mains

All our Roasts come with, Roasts Potatoes, Homemade Yorkshire Pudding, Seasonal Greens, Honey Roasted Parsnip and Carrot, Buttery Mash and Gravy

Roast English Striploin of Beef served with homemade Yorkshire Pudding and Rosemary Gravy (GFA)

Yorkshire Lamb Rump served with Mash Potato, Yorkshire Pudding and Minted Gravy (GFA)

Oven Baked Chicken Supreme served with a Wild Mushroom and Garlic Sauce (GFA)

Salmon Fillet served with a Tomato and Basil Sauce, Tenderstem Broccoli and Garlic and Thyme Roasted New Potatoes (GFA)

Pork Fillet with Mash Potato and Wholegrain Mustard Sauce (GFA)

Pesto Gnocchi with Dressed Rocket Salad and Garlic Ciabatta (v)

## Side Orders

Cauliflower Cheese, Pigs In Blankets or Skin On Fries (GF)

# Desserts

Homemade Indulgent Sticky Toffee Pudding and Custard

Homemade Baileys Cheesecake served with Salted  
Caramel Ice Cream

Homemade Carrot Cake with Whipped Cream

Sticky Chocolate Orange Cake with Vanilla Ice Cream  
Drizzled in Chocolate Sauce

Mixed Berry Eton Mess consisting of Layered Crushed  
Meringue, Mixed Berries and Whipped Cream (GF)

# Hot Drinks

Espresso - Double	<b>2.90</b>	Pot of English Tea	<b>2.50</b>
Americano	<b>2.90</b>	Fruit or Herbal Tea	<b>2.70</b>
Cappuccino	<b>3.30</b>	*Please ask a member of the team for flavours.	
Latte	<b>3.30</b>	Hot Chocolate	<b>3.30</b>
Flat White	<b>3.20</b>		
Mocha	<b>3.50</b>		