

# Valentines Night at The Manor

## Starters

Squash & ginger pakoras with watercress raita (‡, ¥) £8.75

Chicken liver & Burnt Faith English brandy pâté, sourdough & onion jam (¥) £9

Mushroom & La Fauxmagerie Brixton Blue puff pastry tart with hazelnut crumb (‡, N) £9.50

Sharing or single serve lightly battered tiger prawns, sweet chilli & Asian slaw (¥, S, N) £12.50 (6) / £16 (10)

Sharing beetroot, goats' cheese, mozzarella & caramelised onion flatbread & hummus dip (V, can be ‡) £11

Pan-seared scallops with orange and ginger sauce and a little crème fraîche £14

## Mains

King prawns, crab and monkfish seafood squid ink linguini, in white wine broth and a hint of chilli £25

Sharing 14oz chateaubriand (rare / med rare) with buttered chateau potatoes, glazed carrots, haricot verts, sauteed mushrooms and bearnaise sauce (¥) £55 (Limited availability – pre book to avoid disappointment)

Pan-roasted chicken supreme, chive mash, chorizo sausage, tender stem broccoli & tarragon sauce £20

Moroccan spiced local venison stew with buttered mash, cavolo nero & spiced chickpeas (G) £23.50

Wild mushroom bourguignon with white bean mash and kale crisps (‡, G) £18.50

Glen Lewin of Sileby 10oz sirloin steak, onion rings, triple fried chips & salad (¥) £30

Winterton's Longhorn & Welsh Black cattle rib eye & a thumb of garlic butter (Limited availability) (¥) £38

## Stone baked heart shaped pizzas

The Italian Job – Sun-blushed tomato, red pepper, mushroom, olive, balsamic glaze & vegan cheese (‡) £14

The Enzo – Pepperoni, red chilli & rocket £16

Sides – Steak Sauces (G) – Long Clawson blue cheese or Pink peppercorn & brandy £4.50 ~

Truffle oil & Parmesan Fries (V, ¥) £6.50 ~ Triple Fried Chips (¥) £5.50 ~ Manor House salad (‡, G) £5

## After Dinner

Sharing or single Double chocolate brownie sundae, black cherry ice cream & compote, whipped Fernley's cream £8.50 (V) or £12 to share with chocolate dipped strawberries & two spoons

Sharing banoffee cheesecake, caramel sauce & caramelized bananas (‡) £12

Vanilla crème brûlée with a heart shaped shortbread (V, ¥) £8.50

Our famous sticky toffee pudding with vanilla ice cream and toffee sauce (V) £9

Affogato: Coffee liqueur with a hot cup of espresso, poured over white vanilla ice cream (V) £7.50

Sharing cheeseboard of Snowdonia Ruby Mist (A mature Cheddar with a warming hint of brandy and Port), Long Clawson Stilton and their Wensleydale & Cranberry, red onion jam, crackers, celery and grapes -- £14

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your arrival.  
¥ = Can be Gluten Free, G = Gluten Free, ‡ = Vegan, V = Vegetarian, S = contains Sesame, N = contains Nuts