

January Main Menu at The Manor

Starters

Manor House soup of the day & warm focaccia (‡, ¥) £8.50

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

Lightly battered tiger prawns, sweet chilli sauce & Asian slaw (¥, S, N) £12 (5) / £15 (8)

Winter sharing board – Winter spiced sausage roll, Long Clawson Wensleydale with cranberries, mixed olives, cured meats, focaccia, red chilli jam & balsamic oil £16

Mixed olives, spicy peppers, garlic, blushed tomatoes, balsamic oil & homemade bread (‡, ¥) £8.75

Beetroot, goats' cheese, mozzarella and caramelised onion flatbread with a hummus dip (V, can be ‡) £11

Mains

Homemade 'Pie of the Day' served with mash, green veg and garden peas (Prices vary)

Lemon roasted salmon with cucumber and dill sauce, new potatoes, and seasonal greens (G) £23

Chicken supreme, chive mashed potatoes, chorizo sausage, Tenderstem broccoli and tarragon sauce £20

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

Thai red vegetarian curry, jasmine rice & plenty of chilies and coriander (V, G) £17 *Add chicken (G) +£5

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

The Manor beef burger, brioche, smoked cheddar, BBQ pork, caramelised onions, slaw, triple fried chips £18

Our famous beer battered fish & triple fried chips, minted mushy peas & tartare sauce (¥) £19

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

Owen Taylor's of Alfreton 7oz fillet steak, blue cheese salad, onion rings, triple fried chips (¥) £35

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

Stone baked pizzas *2-4-1 Pizza Offer between 5pm & 6.30pm Monday – Friday*

The Old Manor - Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil (V) £13.50

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

The Kentucky - Shredded sweet & sticky BBQ chicken with red peppers £15

The Enzo - Pepperoni, red chilli & rocket £16

The Don - Very spicy Calabrian nduja, cured Lomo, salami & pepperoni £16.50

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 dressed salad (‡, G) £5

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

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After Dinner

Leicestershire & Snowdonia Cheeseboard £16

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 -- Plenty for 1 or enough for 2

Boozy Cheeseboard for Two £23.50

All the above great cheeses PLUS a couple of glasses of Manor House mulled wine or Taylors LBV Port

Additional person: cheeseboard, Mulled wine or Port +£5

Port & Pudding wines

Taylor's Late Bottled Vintage Port is the perfect finish to any meal. Excellent with full flavoured cheeses, also delicious with desserts. £5 a glass £40 for the bottle

Sticky pudding wine £5 a glass

Pudds

Double chocolate brownie sundae, black cherry ice cream & compote, whipped Fernley's cream £8.50 (V)

Banoffee cheesecake, caramel sauce & caramelized bananas (‡) £9

Vanilla crème brûlée with homemade 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

Ice creams and sorbets - ask your server for today's selection (vegan sorbets also available) (G) £7.75

Do you know we have 12 Boutique bedrooms, Private dining facilities,
Business meeting rooms, and a separate Weddings and Events space
- Just ask for details

BTW ... Mother's Day is only a few weeks away!



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