

SUNDAYS AT THE MANOR

Now in our 20th year of serving home cooked, locally supplied meals

STARTERS & NIBBLES

STARTERS









Manor House soup of the day & house made bread  	£7
Inoki, oyster, king trumpet & beech mushrooms garlic cream sauce on toasted Focaccia  	£8.25
Heirloom tomato, buffalo mozzarella & fig salad toasted pine nuts & basil, rocket & white wine vinaigrette  	£7.50
Crispy miso & ginger pork belly with soy & toasted sesame seeds	£8.95
Smooth duck liver pâté & brandied pears with watercress & sour dough focaccia 	£8.50
Lightly battered tiger prawns with sweet chilli sauce & Asian slaw 	£12 (5) £14.75 (8)

TABLE SHARERS

Mixed marinated olives blushed tomatoes, oil & balsamic vinegar, The Manor Sourdough  	£6.95
Baked Camembert with pecan nuts, rosemary with olive oil toasts   	£11.50
Sharing charcuterie board Lomo Embuchado (cured pork fillet), Rillettes de Canard, Bresola (cured fillet of beef), mixed olives with sun-blushed tomatoes, The Manor sourdough focaccia 	£16
Beetroot, goats' cheese flatbread Mozzarella & caramelised onions with hummus  can be 	£9.50
Calabrian nduja flatbread spicy chicken & roasted red peppers, Mozzarella & rocket	£10.50

TRADITIONAL SUNDAY ROASTS & TRIMMINGS

served with a selection of greens and carrots, roast potatoes and Yorkshire pudding.
Sunday Roast dinners guaranteed until 5pm






Herb roasted chicken supreme with cranberry sauce & pigs in blankets	£18.50	The Manor Trio of a whole chicken supreme & couple of slices of beef and pork & crackling – for those who just like a little bit more	£28
Roasted shoulder of pork crackling, pork stuffing, black pudding stuffed apple	£19	Owen Taylor 28 day aged roast beef with mushroom & artichoke puree 	£22
Beetroot & butternut squash Wellington roasted vegetables & gravy   Can be  (without the Yorkie - please let us know)	£16		

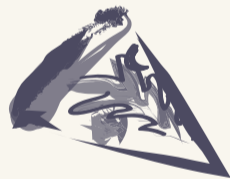
MAINS

Warm Thai salad crushed toasted peanuts, mango, lime, coriander, red chili dressing   With seared sirloin £22 Grilled chicken £18.50		Our famous beer battered haddock & chips minted mushy peas & tartare sauce 	£17.50
Seabass with clam and pea fricassee & new potatoes 	£21	Spicy red lentil, vegetable, coriander, lemon grass & lime leaf veggie burger brioche bun, siracha mayo with slaw, pickles & chips 	£16
Grilled lemon & garlic English lamb rump (served pink) with cucumber, coriander & almond salad & some buttered new potatoes  	£23.50	The Manor burger brioche, smoked cheddar, BBQ pork, pickles, caramelised onion, slaw, triple fried chips	£16
Roasted butternut cauliflower & lentil curry spiced chickpeas, basmati rice, coriander & red chilli garnish, charred lime, & onion bhaji  	£16	Glen Lewin of Sileby 10oz sirloin steak onion rings, triple fried chips & salad 	£29
		Owen Taylors of Alfreton prime 7oz fillet steak blue cheese salad, onion rings, triple fried chips 	£34

STONE BAKED PIZZAS

VEGETARIAN AND VEGAN

The Fun Guy Wild & field mushrooms, creamy garlic alfredo sauce & rocket  	£14
The Old Manor Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil  	£12.50
The Italian Job Sun blushed tomato, red pepper, mushroom, olive, balsamic glaze & vegan cheese 	£13



MEAT LOVERS

The Kentucky Shredded sweet & sticky BBQ chicken with red peppers	£14
The Enzo Pepperoni, red chilli & rocket	£14.50
The Don Very spicy Calabrian nduja, cured Lomo, salami & pepperoni	£15.50

SIDES

Rainbow fries This is a charity donation to Rainbows (There are no fries) We add £1 for each one sold & pay it on the 1st of the month.	£3	Garlic butter flatbread 	£6.50
Truffle parmesan fries 	£6.50	Manor House salad & dressing  	£5
Green beans & tenderstem broccoli with chillies, butter & flaked almonds     	£6	Cauliflower cheese	£4.50
Pigs in blankets	£6	Pigs in blankets	£6
		Steak sauces Brandy & green peppercorn; Long Clawson blue cheese & cream 	£4.50

PUDDINGS

Sticky toffee pudding with vanilla ice cream & toffee sauce - homemade as it always has been since we first put it on our menu just under 20 years ago- it's beautiful 	£7.50	Affogato Frangelico & a hot cup of St Martin's Espresso poured over white vanilla ice cream   	£7
Lemon cheesecake mousse whipped vegan cream cheese, vegan lemon curd, toasted nutty granola  	£8	Sorbet trio Mango, Passionfruit and Blood Orange sorbets with fresh melon – very refreshing and very vegan  	£6
Manor Mess Sundae Blueberries, strawberries, meringue, Fernley's cream with raspberry & white chocolate shards  	£8	Leicestershire & Snowdonia cheese board Long Clawson creamery Blue Stilton, Charnwood Smoked cheddar, wax sealed Snowdonia Black Bomber extra mature cheddar, Red Fox Red Leicester. Served with celery sticks, red grapes, onion jam, biscuits, & wafers 	£14
Decadent dark chocolate torte fresh berries, and Fernley's double cream  	£8.50		

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your arrival.

 = Vegetarian  = Vegan  = Can be gluten free  = Gluten free  = Contains nuts