

THE Manor HOUSE

A country pub with luxury bedrooms

QUALITY, FRESH, LOCAL
SUSTAINABILITY & COMMUNITY



Join The Manor House Club to get
loyalty points and updates on events and offers

SUMMER AT THE MANOR

21 years of serving home cooked, locally supplied meals

LUNCH

Lunch served Monday to Friday 12-2.45pm & Saturday & Bank Holiday Mondays 12-5pm

GRANARY BREAD SANDWICHES

Served with chips & salad

Glenn Lewin of Sileby sausage & red onion jam	£11
Lightly battered fish fingers & tartare sauce	£12
Herb chicken, lime & cumin guacamole & tomato	£12

STARTERS

Manor House soup of the day & warm focaccia	£8.50
Crab, prawn & avocado tian with lemon herb oil & salmon roe	£12
Wild mushroom arancini with garlic velouté & pickled leek	£9.50
Lime and coriander chicken salad with mango and lime dressing & red chillies	£8.95 (Small) £15.95 (Large)
Duck liver, orange & Burnt Faith English brandy pâté candied orange, sourdough toast	£9
Lightly battered tiger prawns with sweet chilli sauce & Asian slaw	£12 (5) £15 (8)

SUNRISE FREE RANGE OMELETTES

Smoked salmon open omelette Parmesan & rocket salad	£12.50
Chestnut mushroom & Clawson Dairy Stilton omelette rocket salad	£11

NIBBLES - Priced per item or £12 for any three different nibbles

Just olives	£5	Manor House homemade sausage roll & brown sauce	£6
Two sweet chilli battered prawns	£5	Manchego or Stilton plate, grapes, sliced apple	£5
Four prosciutto wrapped dates & blue cheese	£5		

TABLE SHARERS

Sharing board Manchego, Prosciutto wrapped dates & blue cheese, mixed olives, cured meats, focaccia, red chilli jam & balsamic oil with homemade sausage roll	£20
Mixed olives spicy peppers, garlic, blushed tomatoes, balsamic oil & homemade bread	£8.75
Beetroot & Goats' cheese flatbread with rocket, mozzarella & a drizzle of local honey	£11

MAINS

Hot local honey halloumi burger brioche bun, fries & coleslaw	£18
Asparagus, spring pea & lemon risotto with pickled shallots, fresh mint & radish	£19.50
Roasted chicken supreme served with chorizo, cherry tomatoes, spring greens & Parmentier potatoes	£21
Roasted salmon with crispy capers & citrus sauce sauteed potatoes & spring greens	£23

ZESTY BABY LEAF & PEPPER SALADS

Citrus roasted salmon	£17.95
Lime and coriander chicken	£15.95
Hot honey halloumi & mixed vegetables	£14.95
Sliced medium rare Glenn Lewin Sirloin	£23

Seared cod cheeks, samphire & dill risotto pickled shallots, Parmesan crisps & lovage oil	£25
Moroccan spiced Derbyshire lamb shank with apricot & pomegranate cous cous, & fresh mint	£26
Local beef and ale pie mash, peas and veg (takes 30 mins - worth the wait, but maybe have a nibble, or 3)	£21
Our famous beer battered fish & triple fried chips minted mushy peas & tartare sauce	£21
The Manor smoked cheddar beef burger brioche, coleslaw & triple fried chips. Add BBQ pork & caramelised onions £3.50	£18
Glen Lewin of Sileby 10oz sirloin steak onion rings, triple fried chips & salad	£30
Owen Taylors of Alfreton prime 7oz fillet steak blue cheese salad, onion rings, triple fried chips	£38
Winterton's Longhorn & Welsh Black cattle rib eye & a thumb of garlic butter (when available)	£36

STONE BAKED PIZZAS

2-4-1 Pizza Offer between 5pm & 6.30pm Monday – Friday

VEGETARIAN & VEGAN

Great with one of our salads

MEAT LOVERS

The Old Manor Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil	£14.50
The Italian Job Sun blushed tomato, red pepper, mushroom, olive, balsamic glaze & vegan cheese	£15

The Kentucky Shredded sweet & sticky BBQ chicken with red peppers	£16
The Enzo Pepperoni, red chilli & rocket	£16.50
The Don Very spicy Calabrian nduja, cured Lomo, salami & pepperoni	£16.50

SIDES

Manor House dressed salad	£6
Apricot, pomegranate, cous cous & fresh mint salad	£6
Beer battered onion rings	£6

Triple fried chips	£5.50
Truffle oil & Parmesan fries	£6.50
Steak sauces Long Clawson blue cheese OR Pink peppercorn & brandy	£4.50

PUDDS & CHEESE

Salted caramel cheesecake & candy floss cloud with Chantilly cream	£9.50
Chocolate Delice Dark chocolate ganache layered over a crunchy biscuit base & finished with a glossy chocolate mirror glaze	£9
Vanilla crème brûlée with homemade shortbread	£8.50
Eton Mess - blueberry, meringue and cream sundae	£8.50
Our famous sticky toffee pudding with vanilla ice cream & toffee sauce	£8
Affogato Coffee liqueur with a hot cup of espresso, poured over white vanilla ice cream	£7.50
Ice creams & sorbets ask your server for today's selection (vegan sorbets also available)	£5.75 (Add berries for £2)

Leicestershire & Snowdonia cheeseboard Snowdonia Ruby Mist (a mature Cheddar with a warming hint of brandy & Port), Long Clawson Stilton & Long Clawson Wensleydale & Cranberry, with red onion jam, crackers, celery & grapes - plenty for 1 or enough for 2	£16
Boozy cheeseboard All the above great cheeses PLUS a couple of glasses of Manor House mulled wine or Taylors LBV Port	£23.50
If more than 2 are sharing the cheeseboard each additional glass of Port or pudding wine is £4 (Up to 4 extra)	

PORT & PUDDING WINES

Taylor's Late Bottled Vintage Port 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

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 🥛 = Dairy Free 🌾 = Contains sesame seeds 🥜 = Contains nuts