SUNDAYS AT THE MANOR

21 YEARS OF SERVING TRADITIONAL,
LOCALLY SOURCED SUNDAY ROASTS

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

SUNDAYS AT THE MANOR

21 years of serving home cooked, locally supplied meals

STARTERS & NIBBLES

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)*

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

Just olives — £5

Two sweet chilli battered prawns — £5

Four prosciutto wrapped dates & blue cheese — £5

Manor House homemade sausage roll & brown sauce — £6

Manchego or Stilton plate, grapes, sliced apple — £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

SUNDAY ROASTS AND MAINS

Herb roasted supreme of chicken pigs in blankets, cranberry sauce & roasted vegetables — £21

Owen Taylor 28-day aged roast beef with mushroom & artichoke purée — £24

Roasted shoulder of pork pork stuffing, & black pudding stuffed apple — £21

Trio of roasts (1/2 chicken, beef, pork) & trimmings, for those who want a big dinner! — £29

Beetroot & butternut squash Wellington with roasted vegetables & gravy — £19

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

Asparagus, spring pea & lemon risotto with pickled shallots, fresh mint & radish — £19.50

Hot local honey halloumi burger brioche bun, fries & coleslaw — £18

Moroccan spiced Derbyshire lamb shank with apricot & pomegranate cous cous, & fresh mint — £26

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

Great with one of our salads

VEGETARIAN & VEGAN

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

MEAT LOVERS

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

Apricot, pomegranate, cous cous & fresh mint salad — £6

Cauliflower cheese — £4.50

Pigs in blankets — £6

Triple fried chips — £5.50

Truffle oil & Parmesan fries — £6.50

Steak sauces Long Clawson blue cheese *OR* Pink peppercorn & brandy — £4.50

Manor House dressed salad — £6

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*