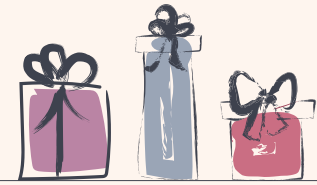




# SUNDAYS AT THE MANOR



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



## STARTERS & NIBBLES

### STARTERS

- Parsnip & chestnut Christmas soup** £7.95  
with dried cranberries & warm bread (V) (GF) (DF)
- Goats cheese & red onion puff pastry tart** £8.95  
watercress salad (V)
- Chicken liver & smoked bacon pâté** £8.95  
with apple & cranberry jam & toast (GF)
- Carrot & cashew pâté** £8.50  
(V) (GF) (DF) (N)
- Lightly battered tiger prawns** £12 (5) | £15 (8)  
with sweet chilli sauce & Asian slaw (GF)



### TABLE SHARERS

- Mixed marinated olives** £6.95  
blushed tomatoes, oil & balsamic vinegar, The Manor Sourdough (V) (GF) (DF)
- Sharing charcuterie board** £16  
Lomo Embuchado (cured pork fillet), Rillettes de Canard, Bresola (cured fillet of beef), mixed olives with sun-blushed tomatoes, The Manor sourdough focaccia (GF) (DF)
- Beetroot, goats' cheese flatbread** £9  
Mozzarella & caramelised onions with hummus (V) can be (GF)
- Confit Garlic & herb flatbread** £10.50  
(V) (DF)

## TRADITIONAL SUNDAY ROASTS & TRIMMINGS

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

- Roast turkey ballotine wrapped in bacon** £22  
with sage & onion stuffing, pigs in blankets (GF)
- Roasted shoulder of pork** £19.50  
crackling, pork stuffing, black pudding stuffed apple
- Beetroot & butternut squash Wellington** £17  
roasted vegetables & gravy (V) (GF) (DF) (Can be (V) without the Yorkie - please let us know)

- Trio of roasts - 1/2 a turkey ballotine, 2 slices of beef, 1 slice of pork & trimmings** £28  
For those who want a big dinner! (GF)

- Owen Taylor 28 day aged roast beef** £23  
served pink with mushroom & artichoke purée (GF) (without the Yorkie)



## MAINS

- Roasted salmon & orange infused fennel** £22.50  
whole grain mustard cream sauce, crushed garlic potatoes (GF)
- Thai green chicken supremé curry** £18.50  
jasmine rice & plenty of chillies & coriander (GF) (DF)
- Moroccan spiced local venison stew with buttered mash** £22.50  
cavolo nero & spiced chickpeas (GF)
- Wild mushroom bourguignon** £18.50  
white bean mash and kale crisps (V) (GF) (DF)

- Our famous beer battered haddock & chips** £18.50  
minted mushy peas & tartare sauce (GF) (DF)

- The Manor burger** £18  
brioche, smoked cheddar, BBQ pork, pickles, caramelised onion, slaw, triple fried chips

- Coriander, lemongrass, spicy red lentil & vegetable burger** £17.50  
chunky chips & slaw (V)

- Owen Taylors of Alfreton prime 7oz fillet steak** £34  
blue cheese salad, onion rings, triple fried chips (GF)

## STONE BAKED PIZZAS

### VEGETARIAN AND VEGAN

- The Old Manor** £12.50  
Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil (V) can be (V)



### MEAT LOVERS

- The Kentucky** £14  
Shredded sweet & sticky BBQ chicken with red peppers

- The Enzo** £14.50  
Pepperoni, red chilli & rocket

## SIDES

- Long Clawson Stilton steak sauce** £4.50 (GF)
- Truffle parmesan fries** £6.50 (GF)
- Braised red cabbage with cranberries** £4.50 (GF) (DF)

- Cauliflower cheese** £4.50 (GF)

- Pigs in blankets** £6



## PUDDINGS

- Manor Cheese Board** £13.50  
Long Clawson Stilton, Red Fox Red Leicester & Snowdonia Black Bomber Cheddar, celery, olives, & sticky onion jam. Plenty for one & enough for two (GF)

- Boozy Cheeseboard** £21  
The above with a couple of glasses of winter warming Manor House mulled wine or a good slug of Taylors LBV Port (GF)

- Christmas crumble & vanilla custard** £8.50  
spiced apples & pears, cranberries & sprinkled with almonds (V) (DF)

- Shortcrust chocolate orange tart** £8.50  
Chantilly cream, sprinkled with chopped chocolate orange (V)

- Sticky toffee pudding** £8.50  
rich toffee sauce with vanilla ice cream & a dusting of icing sugar (V)

- Vanilla crème brûlée** £8.50  
with crunchy scorched sugar topping, Christmas tree shortbread with a dusting of icing sugar (GF) (V)

- Vegan chocolate mousse** £8  
aqua fava meringue & pistachio crumb (V) (GF) (DF)

- Affogato** £7  
Kahlua & a hot cup of St Martin's Espresso poured over white vanilla ice cream (V)

- Sorbet trio** £6  
Mango, Passionfruit and Blood Orange sorbets with fresh melon – very refreshing and very vegan (V) (GF) (DF)



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



(V) = Vegetarian (V) = Vegan (GF) = Can be gluten free (GF) = Gluten free (DF) = Dairy free (N) = Contains nuts