

SUNDAYS AT THE MANOR

20 years of serving home cooked, locally supplied meals

STARTERS & NIBBLES

STARTERS

Manor House soup of the day & house made bread (V) (GF)	£7.95
Posh mushrooms on toast Inoki, Oyster, King Trumpet & Beech mushrooms, in a garlic cream sauce, on toasted focaccia (V) (GF)	£8.25
Chicken liver & smoked bacon pâté with apple & cranberry jam & toast (GF)	£9.25
Naturally smoked haddock, mussels & king prawns velvety seafood sauce, Parmesan crust, soft poached egg & focaccia (GF)	£10.95
Heritage beetroot, red onion and goat's cheese tart (V)	£8.95
Lightly battered tiger prawns with sweet chilli sauce & Asian slaw (GF)	£12 (5) £15 (8)

TABLE SHARERS

Mixed marinated olives blushed tomatoes, oil & balsamic vinegar, The Manor Sourdough (V) (GF)	£6.95
Baked Camembert with rosemary & olive oil toasts (V) (GF)	£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 (GF)	£16
Beetroot, goats' cheese flatbread Mozzarella & caramelised onions with hummus (V) can be (GF)	£10.50
Confit garlic & herb flatbread	£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	£19.50	Trio of roasts & trimmings 1/2 a chicken supreme, 2 slices of beef and one slice of pork - for those who want a bigger dinner	£28
Roasted shoulder of pork crackling, pork stuffing, black pudding stuffed apple	£19.50	Owen Taylor 28 day aged roast beef served pink with mushroom & artichoke puree (GF) without the Yorkie)	£23
Beetroot & butternut squash Wellington roasted vegetables & gravy (V) (GF) (Can be (V) without the Yorkie - please let us know)	£17.50		

MAINS

Baked cod loin, herb & pistachio crust creamy seafood sauce, tender stem broccoli & crushed new potatoes (GF) (N)	£22.50	Our famous beer battered haddock & chips minted mushy peas & tartare sauce (GF)	£18.50
Moroccan spiced local venison stew & buttered mash with cavolo nero & spiced chick peas (GF)	£21.95	Spicy red lentil, vegetable, coriander, lemon grass & lime leaf veggie burger brioche bun, siracha mayo with slaw, pickles & chips	£17
Roasted duck breast & root vegetables with beetroot purée, port sauce, greens & garlic & herb potatoes (GF)	£22.50	The Manor burger brioche, smoked cheddar, BBQ pork, pickles, caramelised onion, slaw, triple fried chips	£18
Roasted cauliflower & lentil curry spiced chickpeas, basmati rice, coriander & red chilli garnish, charred lime, & onion bhajji (V) (GF)	£17.50	Glen Lewin of Sibleby 10oz sirloin steak onion rings, triple fried chips & salad (GF)	£29
		Owen Taylors of Alfreton prime 7oz fillet steak blue cheese salad, onion rings, triple fried chips (GF)	£34



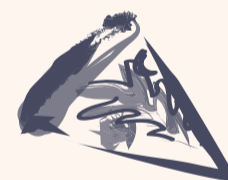
STONE BAKED PIZZAS

VEGETARIAN AND VEGAN

The Fun Guy Wild & field mushrooms, creamy garlic alfredo sauce & rocket (V)	£14
The Old Manor Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil (V)	£12.50
The Italian Job Sun blushed tomato, red pepper, mushroom, olive, balsamic glaze & vegan cheese (V)	£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	Manor House salad & dressing (V) (GF)	£5
Truffle parmesan fries (GF)	£6.50	Cauliflower cheese (GF)	£4.50
Green beans & Tenderstem broccoli with chillies, butter & flaked almonds (GF) (V) (N)	£6	Pigs in blankets	£6
		Steak sauces Brandy & green peppercorn; Long Clawson blue cheese & cream (GF)	£4.50

PUDDINGS

Warm pear & salted caramel crumble with vanilla custard (V) (N)	£8.50	Affogato Kahlua & a hot cup of St Martin's Espresso poured over white vanilla ice cream (V)	£7
Traditional sticky toffee pudding rich toffee sauce and smooth vanilla ice cream (V)	£8.50	Sorbet trio Mango, Passionfruit and Blood Orange sorbets with fresh melon - very refreshing and very vegan (V) (GF)	£6
Vanilla crème brûlée with crunchy scorched sugar topping and shortbread with a dusting of icing sugar (V) (GF)	£8.50	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, grapes, onion jam, biscuits, & wafers (GF)	£14
Vegan chocolate mousse aqua fava meringue & pistachio crumb (GF) (V) (N)	£8		
Manor Mess Sundae chocolate brownie & salted caramel ice cream (GF)	£9		

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

(V) = Vegetarian (GF) = Gluten free (N) = Contains nuts