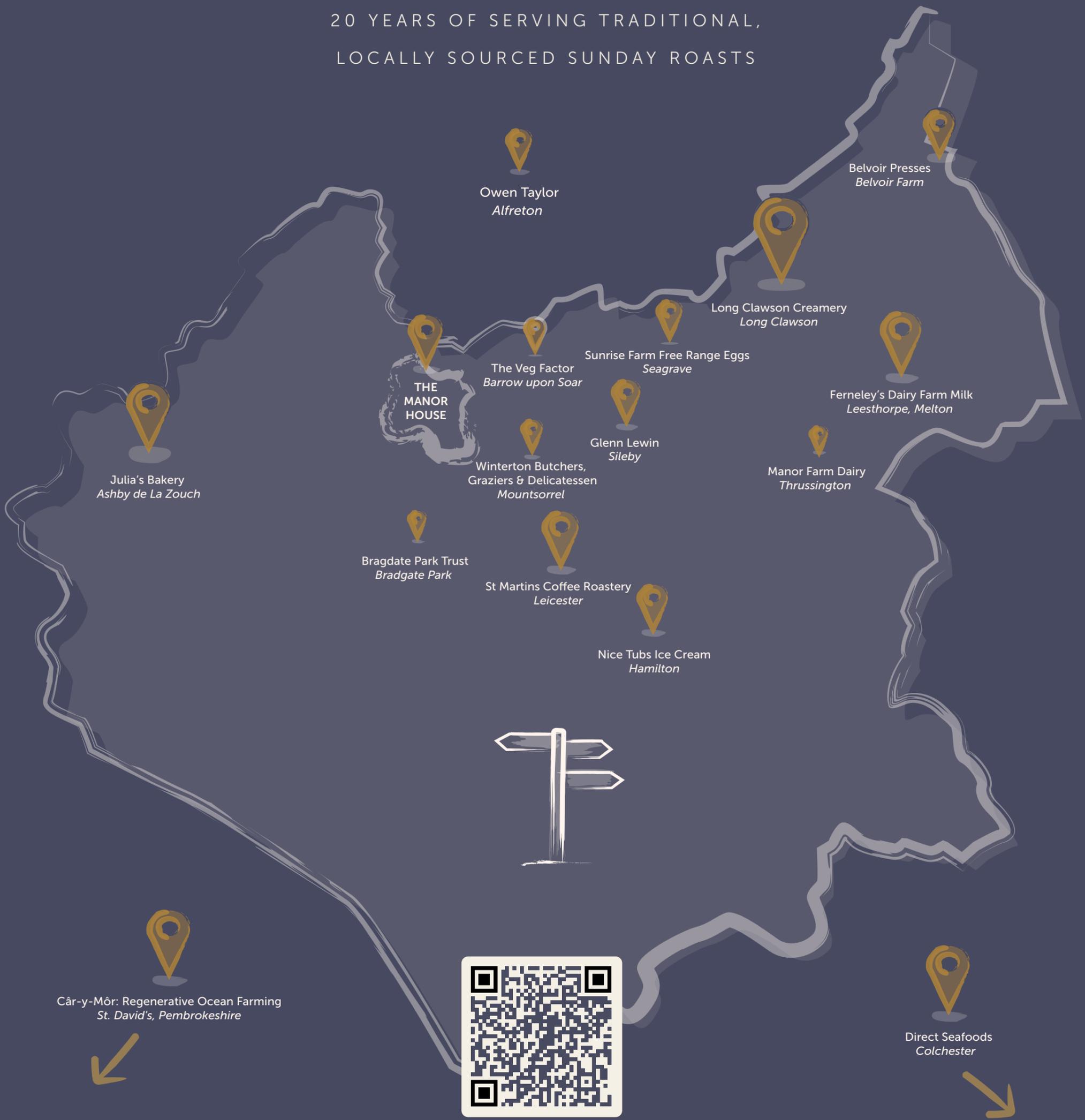


SUNDAYS AT THE MANOR

20 YEARS OF SERVING TRADITIONAL,
LOCALLY SOURCED SUNDAY ROASTS



Owen Taylor
Alfreton

Belvoir Presses
Belvoir Farm

Long Clawson Creamery
Long Clawson

THE
MANOR
HOUSE

The Veg Factor
Barrow upon Soar

Sunrise Farm Free Range Eggs
Seagrave

Ferneley's Dairy Farm Milk
Leesthorpe, Melton

Julia's Bakery
Ashby de La Zouch

Winterton Butchers,
Graziers & Delicatessen
Mountsorrel

Glenn Lewin
Sileby

Manor Farm Dairy
Thrussington

Bragdate Park Trust
Bradgate Park

St Martins Coffee Roastery
Leicester

Nice Tubs Ice Cream
Hamilton

Câr-y-Môr: Regenerative Ocean Farming
St. David's, Pembrokeshire

Direct Seafoods
Colchester



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
Cured duck & prosciutto lambs leaf salad with Beauvale Blue & herb croutons	£10.50
Parsley & gherkin Desford ham hock terrine mustard & tarragon butter, crusty sour dough	£9
Lightly battered tiger prawns with sweet chilli sauce & Asian slaw	£12 (5) £15 (8)

NIBBLES - Priced per item or £12 for any three

Just Olives	£5	Manor House homemade sausage roll & brown sauce	£6
Two sweet chili 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, mozzarella in fresh rocket & drizzled local honey flatbread	£11

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

Moroccan spiced Derbyshire lamb shank with apricot & pomegranate cous cous, & fresh mint	£26
Pie of the day (Homemade & takes 30 minutes - have a nibble or two) served with mash or triple cooked chips, greens & peas	£market price
Our famous beer battered fish & triple fried chips minted mushy peas, & tartare sauce	£20
The Manor smoked cheddar beef burger brioche, coleslaw & triple fried chips. Add BBQ pork & caramelised onions £3.50	£17
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	£35
Winterton's Longhorn & Welsh Black cattle rib eye & a thumb of garlic butter (When available)	£36

STONE BAKED PIZZAS

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

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

PUDDS & CHEESE

Frozen nougat parfait with a white chocolate & raspberry swirl & praline crumb	£8.50
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
Pineapple carpaccio & coconut sorbet with toasted coconut & crushed hazel nut	£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

Leicestershire & Snowdonia Cheeseboard Snowdonia Ruby Mist (a mature Cheddar with a warming hint of brandy & Port), Long Clawson Stilton & their Wensleydale & Cranberry, 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 Additional person: cheeseboard, mulled wine or port +£5	£23.50

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