

SPRING AT THE MANOR

20 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 Sibley sausage & red onion jam	£11
Brie, grapes, cranberry sauce & leaves	£11
Lightly battered fish fingers & tartare sauce	£12
Herb chicken, lime & cumin guacamole & tomato	£12

SUNRISE FREE RANGE OMELETTES & VEGAN LUNCH

Smoked salmon open omelette rocket salad & parmesan salad	£12.50
Chestnut mushroom & Clawson Dairy Stilton omelette rocket salad	£11
Crushed avocado, spiced chickpeas squeeze of lime and a little chilli on toasted sourdough	£11

STARTERS & NIBBLES

STARTERS

Manor House soup of the day & warm focaccia	£7.95
West Country goats' cheese & red onion filo parcel with a roasted red pepper purée	£8.25
Chargrilled sticky Hisspy cabbage, bang, bang sauce, crispy onions & fresh red chillies	£7.50
Pistachio & cognac pork country pâté cornichons, pickled vegetables & toasted focaccia	£8.50
Pan fried scallops with lomo crisps smoked celeriac & apple puree	£14.50
Lightly battered tiger prawns with sweet chilli sauce & Asian slaw	£12 (5) £15 (8)

TABLE SHARERS

Green & black olives spicy peppers, garlic, blushed tomatoes, balsamic oil & homemade bread	£6.95
Baked Camembert sautéed wild mushrooms & truffle oil, toast to dip	£16
Grilled peach & dolcelatte cheese fresh rocket & drizzled manuka honey flatbread	£11
Beetroot, goats' cheese, mozzarella & caramelised onions flatbread with hummus	£11
Confit Garlic & herb flatbread with rocket	£10.50

MAINS

Oven baked cod with black garlic puree Car-Y-Mor kombu & dashi broth, oven baked new potatoes, peas & spring greens	£21
Roasted chicken supreme stuffed with goat's cheese & red pepper mousse, pancetta, hisspy cabbage & cream sauce with oven baked new potatoes	£18.50
Mushroom & chestnut filo swirl with garlic & herb potatoes, greens, toasted sesame topping & herb gravy	£16
Spring green risotto fresh mint, pickled shallots & crispy onions & radish	£16
Pink duck breast, beetroot puree, roasted root vegetables garlic & herb potatoes & port sauce	£22.50

Tilton on the Hill lamb hot pot dauphinoise top, pink lamb cutlet, redcurrant sauce & greens	£23.50
Our famous beer battered haddock & chips minted mushy peas & tartare sauce	£18.50
The Manor burger brioche, smoked cheddar, BBQ pork, pickles, caramelised onion, slaw, triple fried chips	£18
Glen Lewin of Sibley 10oz sirloin steak onion rings, triple fried chips & salad	£29
Owen Taylors of Alfreton prime 7oz fillet steak blue cheese salad, onion rings, triple fried chips	£34

STONE BAKED PIZZAS

VEGETARIAN AND VEGAN

The Fun Guy Wild & field mushrooms, creamy garlic alfredo sauce & rocket	£14
The Old Manor Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil	£12.50
The Italian Job Sun blushed tomato, red pepper, mushroom, olive, balsamic glaze & vegan cheese	£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

Nduja spiced potatoes with crispy onions	£5
Zaatar spiced spring greens, fresh mint & radish	£5
Green beans & Tenderstem broccoli with chillies, butter & flaked almonds	£6
Triple Fried Chips	£4.50

Truffle oil & Parmesan Fries	£6.50
Manor House Salad & dressing	£5
Steak sauces Brandy & green peppercorn Long Clawson blue cheese & cream Red wine	£4.50

PUDDINGS

Warm apple & rhubarb crumble with vanilla custard	£8
Sorbet trio pear, apple & raspberry sorbets with fresh melon	£7.50
Rich chocolate cheesecake with hazelnut crumb & black cherry gel	£9.50
Eton mess sundae meringue, fresh berries & raspberry coulis Fenley's whipped cream	£8.50
Pear & Manuka honey tart with white chocolate Crèmeux, honey tuile, & white chocolate shards	£8.95

Our famous sticky toffee pudding with vanilla ice cream and toffee sauce	£8.50
Affogato Coffee liqueur with a hot cup of espresso, poured over white vanilla ice cream	£7
Great British Cheese Board Long Clawson Stilton, Rutland Red Leicester, Snowdonia Black Bomber extra mature cheddar, somerset brie with celery, red grapes, red onion chutney, biscuits and wafers	£15.50
Boozy Cheeseboard The above with a couple of glasses of Taylors LBV Port	£21

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