



Starters

- Roasted chestnut and parsnip soup, spiced honey drizzle £6 (can be Vegan / Can be GF)
- Lightly battered tiger prawns with sweet chilli sauce and Asian slaw £11 (5) / £14 (8) (Can be GF)
- Venison country pate, wrapped in smoked bacon, house pickles sourdough toasts £7.95
- Warmed heritage beetroot & goats' cheese, candied walnuts with clementine dressing £7.5 (GF)
- Hot smoked salmon on sourdough bread with a mustard dill sauce £7.5 (Can be GF)
- Wild mushroom arancini in tomato & basil sauce topped with fresh rocket £6.75 (GF/Vegan)

Mains

- Red Thai chicken curry with jasmine rice, fresh chillies & coriander £14.5 (Can be vegan / GF)
- Butternut squash & spinach gratin, winter salad with garlic and herb bread £14.5 (Vegan)
- Oven baked halibut, caper & parsley dressing with greens and creamed potatoes £22 (GF)
- Fennel, lemon & dill seabass fillets with roasted new potatoes and greens £18.5 (GF)
- Pan roasted guinea fowl roasted potatoes, heritage carrots and apricot sauce £17.5 (GF)
- Red wine braised ox cheeks, creamed potatoes, roasted heritage carrots & greens £16.5 (GF)
- Our famous beer battered haddock & chips, minted mushy peas & tartare sauce £15.5 (Can be GF)
- The Manor beef burger, mustard & gherkin relish, smoked bacon & smoked cheddar, triple fried chips £15.5
- 8oz Owen Taylor chargrilled sirloin steak, with a knob of either garlic, mushroom and herb or truffle oil butter, beer battered onion rings and triple fried chips £22.5 (Can be GF)
- 7oz Owen Taylor Prime fillet steak, onion rings, triple fried chips & blue cheese salad £32.5 (CGF)

Sides (All but one is GF)

- Sweet potato chips £4.50, Roasted sprouts with bacon & chestnuts £4, Beer battered Onion rings £4 (CGF)

Puddings & Local Cheese

- Cheese Board of Long Clawson Stilton, Joseph Heler Red Leicester, Caws Cenarth Brie with celery, house pickles, biscuits and wafers – enough for two (or one big un) £12 (CGF)
- The Manor House hot sticky toffee pudding with vanilla ice cream and toffee sauce £6
- Double chocolate brownie, dark chocolate sauce, pistachio and almond crumb & vanilla ice cream £7
- A Trio of Sorbets; bitter chocolate, raspberry & coconut with tuile £5.75 (Vegan/GF)
- A sticky slice of hazel nuts, almond and walnuts with coconut vegan ice cream £6.95 (Vegan/GF)
- Crème brûlée with Christmas tree shortbread £6.5

We wish you a fab festive season. Thanks for
it



use let us know on your arrival. GF means

Puddings & Local Cheese

Sticky pudding wine £4 and Taylors LBV £3

Cheese Board of Long Clawson Stilton, Joseph Heler Red Leicester, Caws Cenarth Brie with celery, house pickles, biscuits and wafers – enough for two (or one big un) £12 (CGF)

Cheese, butter, cream and milk all supplied by Lodge Farm, Snarestone, Swadlincote

The Manor House hot sticky toffee pudding with vanilla ice cream and toffee sauce £6

Double chocolate brownie, dark chocolate sauce, pistachio, almond crumb & vanilla ice cream £7

A Trio of Sorbets; bitter chocolate, raspberry & coconut with tuille biscuit £5.75 (can be Vegan/GF)

A sticky slice of pistachio, almond and cashew nuts & coconut ice cream £6.95 (Vegan/GF)

Crème brûlée with Christmas tree shortbread £6.5

Lovely Hot Drinks

Homemade mulled wine, with cinnamon and spices and burnt orange slice £4.5

Hot Chocolate with whipped cream & marshmallows £4

Add a Baileys (It is Christmas after all) for £2

UNICORN Hot Chocolate, Our beautiful pink hot chocolate with sprinkles and whipped cream, served with baileys £6.5 (£5 for Non-Alcoholic)

Liqueur coffees all £4.50

Dead Rabbit Irish Coffee, Grand French coffee (Grand Marnier)

Calypso coffee & Brandy Coffee

Pot of tea - £2.50 (From builders to Lemon and Ginger – just ask what we have)

Coffees from £2.8 - Americano, Espresso, Double Espresso, Latte, Cappuccino, Flat White

We wish you a fab festive season. Thanks for coming to us If you have any allergies or dietary requirements please let us know on your arrival. GF means its gluten free and CBF means the dish can be made gluten free.