



THE MANOR

Lunch Specials

Our menus are specially selected to compliment the seasonal produce available throughout the year.

If you have any specific dietary requirements due to taste or allergies, please ask.

We're extremely passionate about the food we cook and would be happy to tailor one of our dishes to suit your needs.

Two Courses

12.50

Three Courses

15.50

Starters

Ocean Royal Prawn and Crayfish Cocktail bound in Marie
Rose Sauce

Homemade Vegetable Soup topped with Croutons

Ardennes Pate served with Baby Leaf Salad, Chutney and
hot Buttered Toast

Breaded Plaice Goujons served with Tartar Sauce

Pan Fried Chicken and Bacon Salad finished with a
Balsamic Dressing

Mains

Yorkshire Lamb Rump served with Minted Gravy and
Yorkshire Pudding

Roast Topside of Beef served with Yorkshire Pudding and
Gravy

Gressingham Duck Breast served with Red Wine Sauce

Salmon Fillet served with a Creamy Asparagus Sauce

Roast Pork Loin served with Apple Sauce, Yorkshire
Pudding and Gravy

Butternut Squash and Goats Cheese Lasagne served with
Garlic Ciabatta and Salad (v)

Desserts

Jam Sponge and Custard

Homemade Chocolate Brownie topped with Rocky Ice Cream

Apple and Blackberry Crumble with Custard

Warm Belguim Waffle topped with Fresh Strawberries and Praline Ice Cream

Hot Drinks

Espresso - Single	1.90	Pot of English Tea	2.00
Espresso - Double	2.40	Cosy Specialty Organic Teas	2.40
Americano	2.40	Blueberry Breakfast Camomile Decaf Earl Grey Jasmine Green Lemon Grass Peppermint Rooibos Vanilla	
Cappuccino	2.60		
Café Latte	2.60	Hot Chocolate	2.50
Flat White	2.40		
Mocha	3.00		
Syrup Shots	0.50		
Hazelnut Vanilla Caramel			