



THE MANOR

The Manors Sunday Lunch Menu

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.

Starters

Chefs Homemade Soup of the Day topped with Croutons
and served with Bread Roll and Fresh Butter (GF, V)

7.00

Salt and pepper Squid with Siracha Mayonnaise and Fresh
Lemon

9.00

Brussels Pate accompanied with Red Onion Chutney,
Bistro Salad and Toasted Bloomer (Gf)

8.00

Ocean Royal Prawn and Crayfish Cocktail bound in Marie
Rose Sauce (GF)

8.00

Mains

All our Roasts come with, Roasts Potatoes, Homemade Yorkshire Pudding, Seasonal Greens, Honey Roasted Parsnip and Carrot, Buttery Mash and Gravy

English Roast Topside of Beef (GF)

18.00

Roast Norfolk Turkey (GF)

18.00

Wild Salmon, Roast Potatoes & creamy Leek Sauce (GF)

17.00

Vegetable Roast served with all the Trimmings (V)

16.00

Restaurant Classics

Steak and Ale Pie, Mashed potato, Mixed Vegetables topped with Gravy

19.50

8oz Manor Burger in a Brioche Bun, Streaky Bacon, Monterey jack Cheese, Pickles and Skin on Fries (GF)

16.50

Beer Battered Fish and Chips with Tartar Sauce and Mushy Peas

17.00

Side Orders

Cauliflower Cheese, Chunky Chips (GF) or Skin On Fries (GF)

4.00

Desserts

Homemade Indulgent Sticky Toffee Pudding Served with Custard

8.00

Homemade Baileys Cheesecake served with Salted Caramel Ice Cream

8.00

Homemade Rocky Road served with Salted Caramel Ice Cream

8.00

Homemade Profiteroles Drizzled in Chocolate Sauce

8.00

Mini Desserts : A small portion of our desserts with any tea or coffee.

9.95

Hot Drinks

Espresso - Double	2.90	Pot of English Tea	2.50
Americano	2.90	Fruit or Herbal Tea	2.70
Cappuccino	3.30	*Please ask a member of the team for flavours.	
Latte	3.30	Hot Chocolate	3.30
Flat White	3.20		
Mocha	3.50		