



THE MANOR

**The Manors Sunday Lunch
Menu. ONE-course for £21.00.
TWO-courses for £25.50.
THREE-courses for £30.**

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.

Our 1 course set price is £21.

Our 2 course set price is £25.

Our 3 course set price is £30.

Starters

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

Ocean Royal Prawn and Crab Cocktail (GF)

Grouse, Brandy and Herb Pate accompanied with Spicy
Tomato Chutney and Crunchy Baguette

Southern Fried Chicken Goujons served with a Texan
Barbecue

Portobello Mushroom stuffed with Cream Cheese, Sun
Blushed Tomatoes, Roasted Pepper and Spring Onion
topped with melted Cheddar Cheese and finished with a
Balsamic Glaze (GF alternative)

Mains

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

Roast Striploin of Beef served with Homemade Yorkshire Pudding and Red Wine and Rosemary Gravy (GF alternative)

Roast Pork Loin Steak served with a Wholegrain Mustard Sauce (GF alternative)

Yorkshire Lamb Rump served with Mash Potato, Yorkshire Pudding and Minted Gravy (GF alternative)

Cod Loin with Rosemary and Garlic New Potatoes and Asparagus Sauce (GF alternative)

Chicken Supreme served with Yorkshire Pudding and Rosemary Gravy (GF alternative)

Homemade Vegetable Lasagne served with Garlic and Thyme Roasted New Potatoes, Rocket and Sun Blushed Tomato Salad and Tenderstem Broccoli (v)

Side Orders

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

Desserts

Homemade Treacle Sponge and Custard

Classic Lemon Tart with whipped Cream and Fruit
Compote

Indulgent Chocolate Fondant served with Vanilla Ice
Cream and finished with Chocolate Sauce

Millionaires Shortbread with Vanilla Ice Cream

Luxury Red Velvet Cake with pouring Cream

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		