

THE MANOR HOUSE INN

TO NIBBLE

Marinated Olives	£3.00
Garlic Bread	£2.50
Cheesy Garlic Bread	£2.75
Dipping Oils to accompany your bread Chilli, Olive & Balsamic or Herb Infused	£1.75

TO START

Oven baked Field Mushrooms stuffed with Spinach, Feta & Walnuts, with Dressed Leaves	£4.95 / £10.50
Smoked Salmon on Brown Bread with Mixed Leaves & Caper Dressing	£5.95/ £11.00
Home-made Soup of the Day with Crusty Bread & Butter	£4.25
Chicken Satay with Stir-fry Green Vegetables, Noodles & Peanut Sauce	£5.95 / £11.95
Fresh Beetroot, Pine Nuts & Goats Cheese Risotto	£6.50 / £10.50
Tempura King Prawns with Lemongrass, Chilli & Soya Dressing	£6.95/ £13.95

TO FOLLOW

Braised Rabbit in a Grain Mustard & Brandy Sauce with Turnips & Chantney Carrots	£12.95
Pan-fried Pheasant Breasts on a Bacon Rosti with Madeira Sauce	£14.95
Venison Rump on buttered Savoy Cabbage with New Potatoes, Chantney Carrots and a Port & Blackcurrant Sauce	£16.95
Stuffed Peppers with Winter Vegetable Cous-Cous and a Balsamic Sauce	£ 9.95
Pan-fried Chicken Breast with Bolongaire Potatoes and a Bacon & Creamy Stilton Sauce	£12.95
Grilled Fish of the Day, Lemon Parsley Butter with New Potatoes & Vegetables	£15.95
10oz Prime Rump Steak	£16.95
8oz Prime Sirloin Steak	£17.95
served with Mushrooms, home-made Onion Rings, Tomato & Chips Creamy Peppercorn, Mushroom & Red Wine or Stilton Sauce	£ 2.25
Garlic or Tarragon Butter	£ 1.95
Pie of the Day served with New Potatoes and seasonal Vegetables	£ 9.95

SIDE DISHES

Chips	£ 2.00
Mixed Salad	£ 1.95
Dauphinoise Potatoes	£ 2.50
Seasonal Vegetables & New Potatoes	£ 2.25