

# ***The Manor House Inn***

## **À La Carte Menu**

### **TO NIBBLE**

Marinated Olives	£3.00
Garlic Bread	£2.50
Cheesy Garlic Bread	£2.75
Dipping Oils to accompany your bread – please choose from the following: Chilli, Olive & Balsamic or Herb Infused	£1.95

### **TO START**

Home made Soup of the Day with Crusty Bread & Butter	£4.50
Goat's Cheese Truffles rolled in Chilli, fresh Herbs & crushed Pink Peppercorns with Mixed Leaves & Balsamic Dressing	£5.25 /11.00
Hot & Sour stir-fried Beef with Noodles & Vegetables	£6.00 /13.00
Warm Crab & Spring Onion Tart with dressed Leaves & Lime Oil Dressing	£5.75 /11.50
Pan-fried Pigeon Breast with Wild Mushroom Risotto and Port Sauce	£6.50 /13.00
Pan-fried King Prawns with Garlic Butter and Mixed Salad	£6.50 /13.00

### **TO FOLLOW**

Chicken Breast on Sautéed Potatoes with a rich Smoked Applewood Cheese Sauce & Crispy Pancetta	£13.50
Venison Rump on Potato & Parsnip Rosti with a Port & Juniper Sauce	£16.00
Pan-fried Duck Breast on a bed of Honey glazed Carrots and Cranberry Sauce	£15.00
Pork Tenderloin with a Herb Crust on Bubble & Squeak with an Apple Cider Sauce	£15.00
Braised Lamb Shank on Creamy Dauphinoise Potato & Red Currant and Mint Gravy	£15.00
Home-made Open Ravioli layered with Squash, Wild Mushrooms, Spinach & Ricotta topped with toasted Pine Nuts and Parmesan Shavings	£11.50
Roast Pepper & Sun blushed Tomato Risotto with Thyme Oil dressing & Parmesan Shavings	£11.50
Fish of the Day – Please see the Specials Board	
Mixed Grill: 4oz Sirloin Steak, Bacon, Sausage, Black Pudding, Fried Egg, Mushrooms Home-made Onion Rings, Tomato & Chips	£18.00
8oz Fillet on a Potato Rosti with a Mushroom Stroganoff Sauce	£22.50
8oz Home-cut Sirloin Steak, with Mushrooms, home-made Onion Rings, Tomato & Chips	£18.50
Available sauces: Creamy Peppercorn, Mushroom & Red Wine, Stilton, Mushroom Stroganoff Or Garlic Butter	£2.50

### **SIDE DISHES**

Chips	£2.00
Mixed Salad	£1.95
Home-made Onion Rings	£2.25
Creamy Garlic Dauphinoise Potatoes	£2.50