

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	£1.95

TO START

Home made Soup of the Day with Crusty Bread & Butter	£4.25
Warm Leek, Stilton & Red Onion Tart with tossed Walnuts, Balsamic & Olive Oil	£5.25/ £10.50
Home made Chicken Liver Pate with Toast and Apple & Cider Chutney	£5.50/ £11.00
Warm Goat's Cheese, Bacon & Black Pudding with Truffle Oil dressed Leaves	£5.95/ £11.95
Butternut Squash & Beetroot Risotto with Parmesan Shavings & Fresh Herbs	£5.50/ £11.00
Pan-fried Crab & Spring Onion Fish Cake with Lemon & Lime Citrus Dressing	£6.25 / 12.50
Home made Tagliatelle with King Prawns, Crayfish & Fish Cream	£6.95 / 13.95

TO FOLLOW

Pan-fried Chicken Breast, Sautéed Garlic & Thyme Potatoes with Red Wine & Mushroom Sauce	£12.95
Braised Shoulder of Lamb with Root Vegetables, Dauphinoise Potatoes with Mint & Redcurrant Sauce	£14.95
Pan-fried Pork Tenderloin on Bubble & Squeak with Dijon Mustard Cream Sauce	£14.95
Tower of Roasted Vegetables with Dauphinoise Potato & Red Pepper Sauce	£ 9.95
Pan-fried Duck Breast on Potato Rosti, Parsnip Puree with Plum & Star Anise Sauce	£15.95
Home made Pie of the Day served with your choice of Potatoes & Seasonal Vegetables	£10.50
Fish of the Day with Salad and New Potatoes	£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, Garlic Butter	£ 2.25

SIDE DISHES

Chips	£ 2.00
Mixed Salad	£ 1.95
Garlic & Thyme Sautéed Potatoes	£ 2.50
Dauphinoise Potatoes	£ 2.50