THE MANOR RESTAURANT

Sunday Lunch Menu 12pm - 3pm

Please see the wine lists for aperitifs, cocktails & other alcoholic drinks.

Your food is cooked freshly for you; some dishes may take approx. 20 minutes. If you are in a hurry please tell us.

You are welcome to choose just one course, or as many as you would like! Children's Menu available.

NIBBLES

Extra Bread Basket £2.25

Garlic Bread (per person) £2.25

Bowl of Marinated Olives (g) £2.25

Cheese Straws £2.25

SAVOURY

	Starter	Main
Watercress Soup (v) with Lemon Croûtons, (g) without Lemon Croûtons	£5.00	
Guinea Fowl Terrine with Wild Mushroom and Lemon Confit (g) with Melba Toast	£6.00	
Tart of Brie, Roast Shallot and Pear with dressed local Salad Leaves	£6.00	
Omelette Arnold Bennett (Smoked Haddock, Mornay Sauce & Hollandaise)	£6.50	
Trio of Home Smoked Fish	£6.50	£13.00
Rare Roast Beef Salad with Crushed New Potatoes, Spring Onions and Musketeers Mayo	£7.00	£13.00
Scallop Ravioli, Lobster Bisque and Pancetta	£7.00	£13.00
Penne Pasta with Caponata, Rocket and Parmesan		£10.00
Salmon and Crab Fishcakes with Tomato & Butter Sauce and Side Salad		£13.00
Oxtail and Kidney Suet Pudding with Buttered Mash, Braised Savoy Cabbage & Carrots		£14.00
Roast Aylesbury Duckling, Stuffing* Soft Green Peppercorn Jus with Seasonal Vegetables (g without the stuffing)		£16.50
Fish of the Day (please see blackboard or ask)		

Side Order Vegetables

Sauté of spring greens and broccoli with garlic & shallot butter £2.50

Dauphinoise Potatoes £2.50

Local baby leaf salad leaves with olives, plum tomatoes, celery and light vinaigrette £2.50

Local Rocket & Parmesan Salad £2.50

Beef Tomatoes with buffalo Mozzarella, extra virgin olive oil and fresh basil leaves £2.50

Sunday Lunch Menu

Smoked Salmon; properly garnished

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Roast Sirloin of Local Beef; Roast Potatoes, Yorkshire Pudding & Rothschild Red Wine Gravy.
Seasonal Vegetables.

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Apple Crumble Tart with Caramel Ice Cream

2 courses £20.00 *3 courses £25.00*

SANDWICHES

Served on White or Brown with Salad and Crisps

Free Range Egg Mayonnaise with Watercress	£5.00
Ham & Tomato with Red Pepper Chutney	£5.00
Smoked Salmon & Cream Cheese on Rye	£6.00
Chicken & Bacon Club	£6.50

DESSERTS

Rothschild Merlot & Rich Chocolate Cake(†) with Cassis Ice Cream	£5.75
(please note this dish requires 10 minutes to cook) Apple Crumble Tart with Caramel Ice Cream	£5.75
Passionfruit Delice with Mango Sorbet	£5.75
Vanilla Pannacotta With Berry Compote (g) if desired & Homemade Sable Biscuits	£5.75
Cheese Selection	£7.25

All Prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

Please inform us of special dietary requirements or needs and we will endeavour to help. Gluten Free bread available. Large handled cutlery is available on request.

(†) = Rothschild Historical Recipe * = Nuts (g) = Gluten Free (v) = Vegetarian