

Welcome to

The Manor Restaurant

In writing this menu my aim is to offer a well balanced and exciting variety of dishes using the freshest local ingredients.

I hope you enjoy

Vicky Hewitt

Chef de Cuisine

to Begin

Roasted Tomato & Fennel Soup, Ciabatta Croutons (V)
£7.50

Ham Hock Terrine, wrapped in Spinach, Tomato Chilli Jam with
Toasted Brioche
£7.90

Crab Cakes with Avocado Salsa, mixed salad leaves
£8.95

Home Smoked Duck and Pomegranate Salad with Hickory and
Honey Dressing
£9.25

Seared Hand-dived King Scallops with Chorizo, Essence of Basil
and Roasted Capsicum
£9.95

Caramelised Red Onion, Pear & Fig Savoury Cheesecake, Rocket
Leaves, Balsamic Dressing (V)
£8.25

to Follow

Pan fried Halibut, Beetroot & Orange Salad, New Potatoes
£19.25

Grilled Breast of Chicken stuffed with Goats Cheese & roasted
Pepper, Pesto Cream Sauce
£16.95

Roast Rack of New Season Lamb, New Potato, Aubergine Caviar,
Spinach Puree and Red Wine – Balsamic jus
£21.95

Beef Rump Medallions with slow roasted Vine Ripened
Tomatoes & Garlic, Sautéed Potatoes, roasted Peppers and
Onion Sauce
£18.25

Asparagus wrapped in Pancetta, Truffle Risotto, Traditional
Hollandaise Sauce
£16.75

Parmesan Tart with Roasted Mediterranean Vegetables and
Chive Oil (V)
£15.90

To Accompany

Mixed Leaf Salad with Cherry Tomatoes, Salad Onion & Basil
£3.80

“Panache” of Vegetables
£3.90

To Finish

Rhubarb & Strawberry Soup, Vanilla Panna Cotta

£8.10

Macadamia Nut Tart, Pineapple Salad, Orange & Cardamom Reduction (N)

£8.75

Berry Trio of Iced Raspberry Parfait, Strawberries in Pink Champagne Jelly, Blackcurrant Sorbet

£8.25

Warm Dark Chocolate Fondant, Mint Froth, Pistachio Ice-cream (allow 15 minutes for cooking)

£9.25

Baked New York Cheesecake, Berry Compote, Blueberry Milk-Shake

£8.45

Cheese

A selection of Fine Cheese from the following £9.80

Pear chutney, Biscuit wafers (N), accompany the plated cheese.

Propwell Bishop Stilton

Rich, densely blue and creamy, this mature stilton consistently maintains colour, density and strength. A memorable experience.

Farmhouse Mature Cheddar

Creamy full flavoured cheddar.

Brie

A soft cheese made from pasteurised cows milk, mild in flavour. Delicate in taste.

Cranberry Wenslydale

A rich and creamy wenslydale studded with cranberries.

Golden Cross

A soft ash coated goat's cheese.

Tea & Coffee

Filter Coffee, Espresso, Cappuccino and Fine Teas served with Chocolate Truffles

£3.75

Liquor Coffee Selection

Irish, Jamaican, Tia Maria, Cointreau, Amaretto, Bailey's

Port & Brandy

Port (LBV), Amaretto, Bailey's Irish Cream, Selection of Single Malt's, Calvados VS, Armagnac VS, Cognac, Hennessy XO