



MANOR HOUSE HOTEL

Please speak to the team about our daily specials

Snacks & Nibbles

- Small baked sourdough, extra virgin olive oil & aged balsamic, Netherend Farm butter (v) 6.75
Marinated Nocellara, Gaeta & Cerignola olives, sun-blushed tomatoes (gf) (ve) 4.25

Small Plates

- Devonshire crab on toasted sourdough, pickled radish, cucumber & chive oil 10.00
Crispy squid, paprika, spring onions, chilli, aioli (gf) 8.00
Vegan feta bruschetta, marinated courgette, garden peas, mint, rocket (ve) 7.00
Chicken liver parfait, apricot & orange chutney, toasted brioche, port jelly, bacon crumb 9.00
Burrata, tomato "confit", capers, roast peppers, basil pesto, extra virgin olive oil (gf) (v) 11.00
South Coast scallops, pea puree, pancetta, herb oil (gf) 12.75

Sharers

- Whole sourdough, extra virgin olive oil & aged balsamic, Netherend Farm butter (v) 13.50
Charcuterie board: salami, prosciutto, Coppa, hummus, olives, sourdough, flatbread, Netherend Farm butter 17.00

Mains

- Beer-battered fish & triple-cooked chips, North Sea haddock, pea puree, tartare sauce (gf) 17.50
Flat-iron half chicken, rosemary & roasted garlic butter, coleslaw, rocket, aioli, skin-on fries (gf) 16.75
Roasted salmon fillet, potato rosti, tenderstem broccoli, lobster bisque, green oil 22.50
Turmeric roasted cauliflower steak, spiced potatoes, chimichurri, harissa & coconut yoghurt (gf) (ve) 14.00
Devonshire crab linguine, white wine lobster cream, garlic & chilli, baby tomatoes, parsley 17.50
Slow-cooked lamb Provençale, new potatoes, chargrilled courgettes & peppers, confit vine cherry tomatoes, jus (gf) 15.75
Watermelon & vegan feta salad, red & white quinoa, pickled red onion, mint (gf) (ve) 13.00

Grills

- Two 3oz beef rib patties, crispy streaky bacon, American cheese, baby gem, gherkin, burger sauce, brioche bun, fries 16.50
8oz sirloin steak, triple-cooked chips, miso mushroom, slow-roasted tomato, baby Çaesar & bacon crumb (gf) 27.00
Add peppercorn sauce 2.75

Sides

- Triple-cooked chips (gf) (ve) 5.00
Fries (gf) (ve) 4.50
Truffle fries, 22-month aged Parmesan, truffle oil (gf) 6.00
Spiced new potatoes & aioli (gf) (v) 5.00
Buttered seasonal greens (gf) (v) 4.75
Baby spinach, shallot & garlic butter (gf) (v) 5.00
Side salad (gf) (ve) 3.75

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Our staff receive 100% of any tips. SS24DD

