



MANOR LUNCH

STARTERS

Soup of the Day - served with focaccia • £6.75

Calamari - Panko rings with lemon aioli • £9

Korean pork belly Bites - pickled cucumber - chilli - spring onion • £8.25

Wild Mushroom Arancini - truffle mayo - parmesan (V) • £7.5

Bang bang Cauliflower - bang bang sauce - sesame - coriander - spring onion (Vegan) • £7.25

MAINS

Beef Burger - cheese - gherkins - mustard - relish - skinny fries - onion rings - house slaw (GF*) • £19

Mushroom & beetroot burger - lettuce - red onion marmalade - pickles - fries - house slaw (V/GF*) • £18

Chicken schnitzel - lemon - caper & parsley - fries • £18

Beef short rib - mashed potato - horse radish cream - seasonal veg & red wine jus (GF) • £19

Steak Frites - steak, café Paris sauce - watercress - fries (GF) • £18.5

Crispy battered Cod - chunky cod - tartare sauce & mushy peas (GF) • £18.5

PASTA & BOWLS

Wellbeing bowl - sticky rice - pickles - leaves - Asian slaw - tenderstem (GF) • £14.25

Add: grilled chicken £4 | grilled salmon £4.5 | crispy tofu (Vegan) £3.5

Seared potato Gnocchi - spring onion - vegetables - olives - smoked almonds - garlic velouté (Vegan) • £16.5

Alfredo pasta - garlic bread (V/GF) • £14.5

Add: grilled chicken £4

Prawn Linguine - chilli - lime - coriander (GF) • £17.5

SIDES

Chunky chips - skinny fries - onion rings - salad bowl - house slaw - buttered tenderstem - Focaccia oil & balsamic • £4 each

DESSERTS

Chocolate and orange torte - Chantilly • £9.5

Sticky toffee pudding - salted caramel - clotted cream • £9.5

Eton Mess - vanilla Chantilly - seasonal berries • £9.5

Westcountry cheese and biscuits • £14

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single 'serve' environment, it is not possible to guarantee no cross contamination.