



MANOR LUNCH

STARTERS

Ham hock scotch egg – piccalilli • £9.5

Soup of the day – sourdough – Netherend farm butter • £8.5 (V)

Heritage beetroot – blue cheese – candied walnuts • £9.25 (V)

Crispy salt & pepper calamari – lemon garlic aioli • £9.5 (GF)

Honey soy glazed pork bites – spring onions – chilli & sesame • £9 (GF)

MAINS

Darts Farm burger – Applewood cheese – gherkins – mustard – relish – skinny fries – onion rings – brioche bun (GF*) • £19

Truffled potato gnocchi – butternut puree – tenderstem broccoli – toasted seeds – parmesan • £19 (V)

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

Slow braised beef ragu – red wine jus – pappardelle – parmesan – crisp onions • £18

Prawn linguine – chilli – lime – coriander • £17.5

BOWLS

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

Add: grilled chicken £4 | Chalk stream trout £4.5 | crispy tofu (VE) £3.5

SIDES

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

DESSERTS

Sticky toffee pudding – butterscotch sauce – caramelised banana – vanilla ice cream • £9.5

Spiced Bramley apple & pear crumble – vanilla custard • £9

White chocolate & raspberry blondie – Vanilla mascarpone • £9

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.