



Welcome to the Manor Hotel. Tonight, why don't you try visiting our restaurant? The brand new, exciting menu is sure to get your taste buds tingling.

With a new Head Chef who previously worked with Heston Blumenthal & Marco Pierre White, you can be assured of a mouth watering meal to remember.

We source as much local produce as we can and everything is freshly made on the premises.

Join us this week to taste for yourself the sublime new dishes on offer, and you will receive a complimentary glass of house wine with your meal.

With new specials everyday this is a truly delicious menu full of outstanding quality & flavours.

~Starters~

Fennel & Beetroot Soup with Pecorino Cheese	£5.50
Poultry & Liver Terrine with Tomato & Apple Chutney	£5.95
Puff Pastry Vegetarian Tartlet made with Red Onions, Confit Tomatoes, Courgettes & Watercress	£6.50
Smoked Salmon	£5.95
Prawn & 'Hand Caught' Crab Cocktail	£5.95
English Figs, Mozzarella di Bufala, Cumbria Ham & Basil Salad	£6.75
Beef Salad with Mediterranean Dressing, Marinated Mushrooms & Paresano Cheese	£6.95

~Mains~

Fish Pie finished with Gratin Mustard Mash Potato & Crispy Fries Bits	£14.50
Chicken Milanese with Cherry Tomatoes, Lemon & Bordelaise Butter	£13.95
Slow Cooked Belly of Pork with Spanish Chorizo Sausage & Black Pudding	£14.95
Pork & Ale Sausages with Mash Potato & Caramelised Onions	£11.95

~From our Grill~

Aberdeenshire Beef with Bone Marrow Sauce & French Fries	
Rump Steak	£17.95
T-Bone Steak	£24.50
Fillet on the Bone	£24.75
Gressingham Duck Breast with Pear Chutney & Oxford Sauce	£14.95

Beef Burger in Brioche Bread with Cabbage & Pickle Onions	£9.95
Cannon of Lamb with Fennel & Butternut Puree	£23.50

~Side Dishes~

All	£2.75
French Fries	
Seasonal Vegetables	
Herb & Garlic Mushrooms	
Green Salad with a 'Nuts Dressing'	
Braised Cabbage	
Zucchini	
New Potatoes	
Tomato & Red Onion Salad with an Olive Oil Dressing	
Triple Cooked Chips	

~Desserts~

All	£5.95
Strawberry Kiwi Tartlet, Fruit Syrup	
Dark Chocolate Torte with Coulis and Berries	
Mango Crème Brule and Mango Sorbet	
Fruit Salad & Liquorice Ice Cream	
Ice Creams	