

## While you wait

Woodchurch – A beautiful British fizz £7.95  
A glass of chilled Prosecco £6.00

## Nibbles

Grilled Padron peppers	£4.00
Olives with feta cheese	£4.00
Marinated anchovies	£3.50
Grilled chorizo	£4.00
Spicy nuts	£2.50

## Sandwiches and snacks - served until 6pm

Hot roast beef, Brie, beetroot & horseradish chutney	£6.50
Ham, Kick Ass 30 month aged cheddar cheese & piccalilli	£6.50
Bacon, lettuce & tomato	£6.50
Prawns with Marie Rose sauce	£6.95
Toasted bloomer with Proctor's Kick Ass 30 month aged Cheddar, onion jam & cured tomato	£6.95
Ploughman's – Proctor's Kick Ass 30 month aged Cheddar, Golden Cenarth, Worcester Blue, Thomas Hoe Red Leicester ham and piccalilli	£11.45

## Something to start

White onion soup with Worcester blue cheese	£5.95
Beetroot cured salmon, avocado mousse, sweet mustard, toasted sour dough	£7.25
Mushroom & lentil falafel, aubergine, pomegranate & feta cheese	£6.75
Chorizo & red pepper risotto, crispy squid, Manchego cheese	£7.25
Chicken liver parfait, red onion marmalade, toasted brioche	£6.75
Half a dozen oysters, shallot vinegar	£8.95

## The mains

Baked cod, sweet potato gnocchi, king prawns, butter sauce	£17.45
Roast chicken breast, truffle arancini, caramelised chicory, ceps, asparagus	£15.95
Duck breast, duck leg ravioli, spinach, stem ginger, carrots, broad beans	£17.45
Spring vegetable, quinoa, feta & watermelon salad, dukkah spiced nuts	£9.45
Crispy belly pork, glazed cheek, home made black pudding, charred hispi cabbage, apple sauce	£16.75
Cauliflower cheese tart, asparagus, pickled gem, fried egg & Jersey Royals	£12.45
Lamb hotpot, braised red cabbage	£13.75
Whole grilled plaice, caper butter, crushed new potato, tenderstem broccoli	£17.45
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips	£21.50
Chickpea dahl, tandoori tofu, roasted vegetables, home made naan	£12.95
Honey glazed gammon, pineapple, egg, hand cut chips	£12.95
Omelette Arnold Bennett – poached smoked haddock with cheese	£11.95
Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips	£13.45
'Fox & Barrelled' battered haddock, hand cut chips, mushy peas & tartare sauce	£13.95

## Bits on the side

Fresh bread & home made butter	£2.50	Creamed potatoes	£2.50
Hand cut chips	£3.75	Honey glazed carrots, caraway seeds	£3.50
Parmesan & truffle fries	£4.50	Mixed salad	£3.50
Charred tenderstem broccoli	£3.50	Rocket & parmesan salad	£3.50

## Smaller things for children

- Soup of the day £3.50
- Sliced ham (served cold), free range egg and chips £5.95
- Ham & cheese omelette, chips or salad £6.95
- Steakburger topped with Monterey Jack cheese, hand cut chips £7.95
- Battered haddock and chips, mushy or garden peas £7.95

## Our homemade puddings - all £6.75

- Dark chocolate & Cointreau, warm chocolate brownie, ice coffee
- Lemon curd sponge pudding, lemon sauce, clotted cream ice cream
- Crème brûlée, apricot compote, shortbread
- Baked apple granola crumble, vanilla ice cream
- White chocolate & passion fruit mousse, meringue, pistachio sponge
- Black cherry & almond clafoutis, almond ice cream – baked to order

## Ice creams and sorbets with homemade biscotti - 3 scoops £5.75

- Ice cream - Vanilla, chocolate, honeycomb or raspberry ripple
- Sorbet - Lemon or raspberry

## Why not enjoy a dessert wine with your pudding?

Chateau Manos - Classic honey, ginger, orange peel, tropical fruit with a big hit of stickiness! £5.50

## Cheeseboard - £8.50

Thomas Hoe Red Leicester, Proctor's Kick Ass 30 month aged Cheddar, Worcester Blue, Golden Cenarth, St. Thom served with golden raisin chutney

## Ports to go with your cheese

Cockburn's £3, Quinta da Roeda £5, Fonseca 1988 £5, Taylor's LBV £4 Taylor's 10 yrs £4 or 20 yrs £8

## Hot drinks - all served with homemade fudge

- Espresso £2.50
- Cafetiere, Double espresso, Americano, Cappuccino, Latte £3
- Harry's Tremendously chocolatey hot chocolate £3
- Liqueur Coffee – your choice from whisky, rum, Amaretto, Baileys £6.25

## Tea from The Manor - £3

- English Breakfast – Blend of Ceylon & Assam, a full-bodied tea. Also available as decaffeinated
- Earl Grey - Large leaf black China tea with bergamot oil
- Green – Traditional fragrant tea with a distinctive delicate taste
- Red Berries – Blend of rosehip, hibiscus, apple and orange
- Peppermint – Refreshing cool mint taste
- Camomile – Pleasant, soothing and calming flavours

***If you require allergy information concerning menu items, please ask at the bar.***

