

Sunday 1st October 2017

While you wait

Woodchurch – A beautiful British fizz £7.95
Nua Prosecco £6
Aperol Spritz – served with fresh orange £7.50

Something to start

Cream of broccoli soup, toasted almonds £5.95
Mushroom & lentil falafel, aubergine, pomegranate & feta cheese £6.75
Flame grilled mackerel & smoked mackerel, charred cucumber, beetroot, orange, horseradish snow £7.25
Chicken liver parfait, red onion marmalade, toasted brioche £6.75
Broad bean & Cheddar cheese risotto, crispy egg & bacon £7.25
Prawn & avocado cocktail, brown bread & butter £7.45

Sunday Special, 2 courses £18.50 or 3 courses £23.00

Broccoli & almond soup or Prawn & avocado cocktail	Rare roast topside of beef or Slow roasted stuffed belly pork	Chocolate brownie, honeycomb ice cream or Crème Brulee, apricot compote
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The mains

Slow roasted stuffed belly pork, apple sauce & crackling £13.95
Rare roast topside of beef, Yorkshire pudding and roast gravy £13.95
12 Hour slow braised shoulder of lamb with redcurrant and rosemary sauce £15.95
Roast chicken breast, bread sauce and stuffing £13.95

**All the roasts are served with roast potatoes and a selection of vegetables
Please ask us if you would like an extra jug of gravy to go with your roast**

Grilled fillet of halibut, caper butter, crushed new potatoes, green vegetables £19.75
Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée £12.95
Pan fried hake, roasted red pepper & chorizo, crispy potatoes £17.45
Autumn vegetable, quinoa, feta & watermelon salad, dukkah spiced nuts £9.45
Cauliflower cheese tart, asparagus, pickled gem, fried egg & new potatoes £12.45
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips £21.50
Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips £13.45
Omelette Arnold Bennett – poached smoked haddock with cheese £11.95
'Fox & Barrelled' battered haddock, hand cut chips, mushy peas & tartare sauce £13.95

Bits on the side

Fresh bread & home made butter	£2.50	Spiced red cabbage	£3.50
Hand cut chips	£3.75	Honey glazed carrots, caraway seeds	£3.50
Parmesan & truffle fries	£4.50	Mixed side salad	£3.50
Olives with feta cheese	£4.00	Rocket & Parmesan salad	£3.50

Smaller things for children

Soup of the day £3.50

Roast beef or roast pork £7.95

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

Damson sponge pudding and almond ice cream

Crème brûlée, apricot compote, shortbread

Rhubarb & custard pannacotta, ginger biscuit

White chocolate & passion fruit mousse, meringue, pistachio sponge, strawberries

Warm chocolate brownie, honeycomb ice cream

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?

Sauternes Chateau Myrat 2012 - 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 £5.95

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.

