

# Sunday 6th August 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

Roasted tomato soup with pesto cream £5.95  
Flame grilled & smoked mackerel, cured cucumber, beetroot, orange, horseradish snow £7.25  
Mushroom & lentil falafel, aubergine, pomegranate & feta cheese £6.75  
Broad bean & Cheddar cheese risotto, crispy egg and bacon £7.25  
Chicken liver parfait, red onion marmalade, sourdough £6.75  
Half a dozen oysters, shallot vinegar £8.95

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

Prawn & avocado cocktail or Beetroot cured salmon	Rare roast topside of beef or Slow roasted stuffed belly pork	Crème Brulée, strawberry compote or Chocolate brownie, honeycomb ice cream
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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**

Pan fried sea bass, roasted red pepper & chorizo, crispy potatoes £17.45  
Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée £12.95  
Whole grilled plaice, caper butter, crushed new potatoes, tenderstem broccoli £17.45  
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips £21.50  
Cauliflower cheese tart, asparagus, pickled gem & Jersey Royals £12.45  
Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips £13.45  
Omelette Arnold Bennett – poached smoked haddock with cheese £11.95  
'Fox & Barreled' battered haddock, hand cut chips, mushy peas & tartare sauce £13.95  
Ploughman's – Thomas Hoe Red Leicester, Proctor's Kick Ass 30 month aged Cheddar, Worcester Blue, Golden Cenarth, ham & piccalilli £11.45

## 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 clotted cream ice cream
- Crème brûlée, strawberry 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.**

