

## While you wait

Nua Prosecco £6.00  
Chambord Bellini £7.50  
Woodchurch – A beautiful British fizz £7.95  
Aperol Spritz – served with fresh orange £7.50

## Sandwiches and snacks - served until 6pm

### Nibbles

Grilled Padron peppers	£4.00
Olives with feta cheese	£4.00
Deep fried whitebait with garlic mayonnaise	£4.00
Grilled chorizo	£4.00
Garlic flatbread & hummus	£4.00

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

## Something to start

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

## The mains

Roast Red Leg partridge, barley, glazed fig, liver pate	£18.75
Gressingham duck breast, duck faggot, boulangere potato, black kale, peach & orange compote	£17.95
Pan fried hake, roasted red pepper & chorizo, crispy potatoes	£17.45
Roast chicken breast, sticky rice, autumn vegetables, tarragon cream	£15.95
Cottage pie with braised red cabbage	£12.45
Autumn vegetable, quinoa, feta & watermelon salad, dukkah spiced nuts	£9.45
Leek & mushroom lasagne, pickled mushrooms, black kale, carrots	£12.95
Grilled fillet of bass, caper butter, crushed new potato, green vegetables	£17.45
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips	£21.50
Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée	£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	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	£3.00
Charred tenderstem broccoli	£3.50	Rocket & parmesan salad	£3.50

**Bonfire Night Friday 3<sup>rd</sup> November 2017**  
**BBQ and mulled wine from 5.30pm, Bonfire and fireworks from approx 6.00pm**

**Children FREE, adults £5. Pay on the night**

## 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

Rhubarb & custard pannacotta, ginger biscuit

Crème brûlée, apricot compote, shortbread

White chocolate & passion fruit mousse, meringue, pistachio sponge

Damson sponge pudding and almond ice cream

Apple & granola crumble with custard

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

Ice cream - Vanilla, chocolate, honeycomb or blackcurrant & liquorice

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

## 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.***