

While you wait

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

Nibbles

Grilled Padron peppers	£4.00
Olives with feta cheese	£4.00
Deep fried whitebait with garlic mayonnaise	£4.00
Honey glazed chipolata's With wholegrain mustard	£4.00
Garlic flatbread & hummus	£4.00

Sandwiches and snacks - served until 6pm

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, Rothbury Red, ham and piccalilli	£11.45

Something to start

Roasted tomato soup with cheese croute	£5.95
Flame grilled & smoked mackerel, charred 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, 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
Grilled hake, roasted red pepper & chorizo, crispy potatoes	£17.45
Cottage pie with braised red cabbage	£12.45
Roast chicken breast, confit onions, sweet potato, sprouts & parsnips	£15.95
Leek & mushroom lasagne, pickled mushrooms, black kale, carrots	£12.95
Grilled fillet of bass, caper butter, crushed new potato, green vegetables	£17.45
Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée	£12.95
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips	£21.50
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
Stir-fry broccoli	£3.50	Rocket & parmesan salad	£3.50

Quiz Night Tuesday 21st November 2017
In aid of our local Cotebrook Village Hall.
£10 per team of 4, ask at the bar for details.

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

- Damson sponge pudding and almond ice cream
- Peanut butter mousse, roasted banana, peanut granola
- Crème brûlée, mango compote, shortbread
- Whisky & apricot bread and butter pudding, apricot sauce, clotted cream ice cream
- Warm chocolate brownie, honeycomb ice cream

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

Rothbury Red, 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.