

While you wait

The Boellini – Boe Peach & Hibiscus gin liqueur topped up with Prosecco £6.50
Woodchurch – A beautiful British fizz £7.95

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 on ciabatta, hand cut chips	£6.70
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, pesto cream	£6.95
Crispy pork, black pudding Scotch egg, celeriac slaw, apple salad	£7.45
Goats cheese & butternut squash ravioli, toasted hazelnuts, sage butter	£7.45
Seared yellow fin tuna, pickled ginger, baby corn, sesame seed salad	£9.45
Chicken liver parfait, red onion marmalade, toasted brioche	£6.95
Half a dozen oysters, shallot vinegar	£8.95

The mains

Rump of lamb, kofta, crushed broad beans, pickled gem, Jersey royals	£17.95
Seared sea trout, crispy egg, warm nicoise salad	£15.45
Bouillabaisse – Mullet, bass, whiting, mussels, king prawns, croutons, garlic & saffron mayonnaise	£17.45
Chicken breast, spring vegetables, wild basmati rice & tarragon cream	£15.95
'Bubble & squeak' – with mushroom duxelle, poached egg & red pepper cream	£12.45
Roasted fillet of bass, caper butter & crushed new potatoes	£17.95
Lentil dahl, tandoori tofu, roasted vegetables, home made naan	£12.95
Honey glazed gammon, pineapple, egg, triple cooked chips	£12.95
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, triple cooked chips	£21.50
Omelette Arnold Bennett – poached smoked haddock with cheese	£11.95
Steakburger, BBQ pulled pork, Monterey Jack cheese, triple cooked chips	£13.75
'Fox & Barrelled' battered haddock, triple cooked chips, mushy peas & tartare sauce	£13.95

Bits on the side

Fresh bread & home made butter	£2.50	Spiced red cabbage	£3.50
Triple cooked chips	£3.75	Honey glazed carrots	£3.50
Parmesan & truffle fries	£4.50	Mixed side 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, triple cooked chips or salad £6.95

Steakburger topped with Monterey Jack cheese, triple cooked chips £7.95

Battered haddock and chips, mushy or garden peas £7.95

Our homemade puddings - all £6.75

Warm chocolate brownie, vanilla ice cream, fresh honeycomb

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

Vanilla crème brûlée, mango compote

Apricot & whisky bread and butter pudding, apricot sauce, clotted cream ice cream

Raspberry millefeuille

Lemon curd sponge pudding, clotted cream 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

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

Locally sourced hot drinks - all served with homemade fudge

Ancoats coffee

Cafetiere, Double espresso, Americano, Cappuccino, Latte £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

Harry's Tremendously Chocolatey Hot Chocolate - £3

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