

## While you wait

Nua Prosecco £6.00  
Woodchurch – A beautiful British fizz £7.95  
Homemade mulled wine £4.00

## 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	£6.95
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 Cenorath, Worcester Blue, Rothbury Red, ham and piccalilli	£11.45

## Something to start

Tomato & red lentil soup, crispy pancetta	£6.25
Kick Ass Cheddar cheese soufflé, pear & Cheshire honey	£7.95
Kedgeree – curried smoked haddock risotto, poached egg	£7.75
Oxtail croquette, pea puree, sticky onions, winter truffle mayonnaise	£7.45
Chicken liver parfait, date & apple chutney, toasted brioche	£6.95
Half a dozen oysters, shallot vinegar	£8.95

## The mains

Pan fried hake, crab ravioli, wilted spinach, cured tomato, shellfish bisque	£18.45
Honey glazed duck breast, spring roll, carrot & ginger puree, plum sauce	£18.45
Wild mushroom & chestnut filo tart, fried egg, charred tender stem, confit potatoes	£14.25
Carved dry-aged Sirloin, beetroot, caramelised fig, walnut & Worcester Blue cheese salad	£18.95
Venison shank suet pudding, creamed potatoes, braised leeks, red wine sauce	£15.95
Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée	£12.95
Honey glazed gammon, pineapple, egg, hand cut chips	£12.95
Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips	£21.50
Parma ham, baby mozzarella, basil & confit tomato omelette	£11.95
Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips	£13.75
'Fox & Barrelled' battered haddock, hand cut chips, mushy peas & tartare sauce	£13.95

## Bits on the side

Fresh bread & home made butter	£2.50	Creamed potatoes	£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

**New Year's Eve – lunch served from 12 till 6pm with 3 courses for £21.50**  
**From 6pm onwards: ticketed FREE BAR with bacon sandwiches at midnight.**  
**Tickets are £55 per person, or alternatively pay as you go.**

## 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

Vanilla crème brûlée, spiced damson compote

Lemon meringue mousse, pistachio & raspberries

Whisky & apricot bread and butter pudding, apricot sauce, clotted cream ice cream

Chocolate & orange sponge pudding, chocolate sauce, 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

## Locally sourced hot drinks - all served with cinnamon fudge

### Ancoats coffee

Cafetiere, Double espresso, Americano, Cappuccino, Latte £3

Liqueur Coffee - your choice from whisky, rum, Amaretto, Baileys £6.25

## Harry's Tremendously Chocolatey Hot Chocolate - £3

## 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.**