THE MANOR LUNCH MENU

Two courses for £25, Three courses for £30 | Served Monday - Thursday lunchtime

WHILST YOU WAIT

Warm breads, aged balsamic & extra virgin olive oil £6

Marinated mixed olives £5

Warm chorizo hummus, crispy chickpeas and paprika oil and sourdough £6.95

STARTERS

Roasted butternut squash soup, toasted pumpkin seeds, homemade bread

Cured trout, horseradish creme fraîche, pickled cucumber, crostini

Beetroot & whipped goat's cheese, pickled blackberries, candied walnuts, micro herbs, thyme honey dressing

MAINS

Pan roasted chicken supreme, creamy mash, heritage carrots, caramelised shallots, thyme jus

Pan seared roasted fillet of salmon, crushed potatoes, wilted spinach, lemon & dill beurre blanc

Roasted celeriac & wild mushroom risotto, parmesan crisp & truffle oil

DESSERTS

Sticky toffee pudding, warm butterscotch sauce, vanilla ice cream

Apple & blackberry crumble, crème Anglaise

Chocolate truffle tort, chocolate sauce, Chantilly ice cream

If you have any questions regarding allergens or dietary requirements, please speak to a member of our waiting staff before ordering. Please note that our kitchen is not a gluten-free or nut-free environment; whilst we offer dishes free from these ingredients, we cannot guarantee the absence of traces. Please note a discretionary optional 10% service charge will be added to your final bill.