

LUNCH MENU

BREAD AND OLIVES

- Artisan bread with balsamic butter and olives 5.50
Baked bread selection with whipped garlic butter 4.50

STARTERS

- Today's freshly prepared soup 3.50
please ask your server
- Roasted heritage beets and quinoa salad, wirral 3.75
watercress, balsamic and maple dressing [v]
- Delamere goats cheese and red onion croquettes 3.75
poached pear and walnut chutney [v]
- Smashed ripe avocado on crostini, toasted pine nuts 3.50
red pepper pesto, truffle oil [v]
- Wild boar pasta parcels, sun ripened tomatoes 4.00
hint of garlic and oregano, fresh rocket
- Grilled free range pork and bury black pudding 3.75
chipolatas, caramelised onion jam
- Handcrafted salmon and cod fishcakes with 4.50
a lemon and dill mayonnaise

MAINS

- 'Macaroni cheese' with slow cooked ham knuckle 8.50
and melted sparkenhoe red leicester
- Four hour braised beef cottage pie with creamy 8.75
mashed potato crust and braised red cabbage
- 'Manor style' Omelette, whipped free range eggs 8.75
creamy ham and mushrooms, hand cut chips
- Roasted fillet of chicken, apricot and sausage meat 9.25
stuffing, panache of fresh garden vegetables
- Grilled lambs liver and bacon, colcannon mash 9.25
rich caramelised onion gravy
- Fresh hake loin in a crisp batter, hand cut chips 9.50
with heirloom tomato and sweet chilli dressing
- Oven baked pastry tartlets filled with sicilian 9.00
aubergine stew, melted cenarth brie [v]
- Cold poached salmon, fresh salad, mayonnaise 10.25
and steamed buttered cheshires
- Roast shank of lamb, goose fat roast potatoes 12.50
seasonal vegetables, roasting juices
- Manor sharing board [for two] per person 12.50
trealy farm air dried ham with sweet pickle, whipped
cropwell blue cheese, mashed avocado, salmon mayonnaise

- A BIT ON THE SIDE each 3.50
Hand cut chips - Panache of vegetables - Mixed leaf salad

Please note, our a la carte menu is also available.

THE MANOR RESTAURANT

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