

SET 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
please ask your server

Delamere goats cheese and red onion croquettes, poached
pear and walnut chutney [v]

'Macaroni cheese' with slow cooked ham knuckle and melted
sparkenhoe red leicester

Smashed ripe avocado on crostini, toasted pine nuts, red
pepper pesto and truffle oil [v]

Roasted heritage beets and quinoa salad, wirral watercress
balsamic and maple dressing [v]

Grilled free range pork and bury black pudding chipolatas
caramelised onion jam

Handcrafted salmon and cod fishcakes with extra 1.50
a lemon and dill mayonnaise

MAINS

Treacle soaked four hour slow cooked shin of beef, sweet cure
bacon and chianti sauce, braised red cabbage

Pot roasted roulade of 'Packington' belly pork, flavours of
fresh sage, whole cranberries and Somerset cider

Butter roasted chicken fillet, parmesan cream, red peppers
smokey pancetta croutons

Flame grilled sea bass fillets, fennel, olive oil and sun blushed
tomato dressing

Oven baked pastry tartlets filled with sicilian aubergine stew
melted cenarth brie [v]

Chelsea loaf, five types of nuts, fresh herbs and vegetables
caramelised cauliflower puree [v]

Wine poached fresh salmon caprice, wilted greens, seafood
bisque butter sauce

Traditional roasted shank of lamb, rich roasting extra 2.50
juices, goose fat roasties

All main courses served with
freshly steamed vegetables and potatoes

A BIT ON THE SIDE extra 3.50

Hand cut chips - Panache of vegetables - Mixed leaf salad

Starter and Main course 13.95
available all evening Monday to Thursday
and up to 7pm Friday and Saturday

THE MANOR RESTAURANT

EST.
1997