

SUNDAY MENU

BREAD AND OLIVES

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

STARTERS

- Roasted heritage beets and quinoa salad, wirral watercress, balsamic and maple dressing [v]
Delamere goats cheese and red onion croquettes, poached pear and walnut chutney [v]
Smashed ripe avocado on crostini, toasted pine nuts, red pepper pesto and truffle oil [v]
Grilled free range pork and bury black pudding chipolatas, caramelised onion jam
Award winning cropwell bishop blue cheese pate, brulee topping, warm cheese scone [v]
Wild boar pasta parcels, sun ripened tomatoes, hint of garlic and oregano, fresh rocket
Monmouthshire air dried ham, sourdough croutes, cauliflower and shallot sweet piccalilli
Cold poached salmon, cos lettuce, local asparagus, boiled eggs, honey and mustard dressing
Fresh crab and welsh rarebit fishcakes, panko breadcrumbs extra 2.50
lemon and dill aioli
King prawns in crispy tempura batter, heirloom tomato extra 3.50
and sweet chilli salsa

MAINS

- Succulent roast sirloin of peak district beef with yorkshire pudding and rich roasting juices
Slow roasted roulade of belly pork, sage stuffing, salt and pepper crackling, bramley apple sauce
Roast chicken fillet, apricot and sausagemeat stuffing, wrapped in bacon with a redcurrant gravy
Wine poached fresh salmon caprice, wilted seasonal greens, seafood bisque butter sauce
Oven baked pastry tartlets filled with sicilian aubergine stew, melted cenaneth brie [v]
Chelsea loaf, five types of nuts, fresh herbs and vegetables caramelised cauliflower puree [v]
Pan seared loin of hake, chorizo, lime zest and parsley tapenade summer vegetable and pearl barley risotto
Pheasant breast, marinated in asian spices, sherry, cream, cummin and coriander reduction, organic basmati rice
'Carbonade' of venison haunch, root vegetables, shallots, celery, dark beer and hints of juniper berry
Herb rubbed shank of lamb, rosemary seasoned pan gravy extra 2.50
wildflower honey glazed parsnips
Fillet mignon of prime beef, cream and paprika stroganoff extra 6.50
sauce, grilled fresh asparagus

All the above main courses are served with
fresh vegetables and potatoes

- A BIT ON THE SIDE each 3.50
Hand cut triple cooked chips - Mixed leaves and rocket salad
Caramelised onion mash - Green beans with almond butter

STARTER AND MAIN COURSE

14.95 [Children's menu available up to 6pm]

THE MANOR RESTAURANT

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1997