

SUNDAY LUNCH

3rd June 2018

Minted Pea Soup
Herb and Garlic Croutons (V)

Pork and Vegetable Terrine
House Piccalilli, Chunky Bread (GF**)

Caprese Salad
Buffalo Mozzarella, Basil, Beef Tomato, Wild Rocket (GF**)

Salt and Pepper Crispy Squid
House Chilli Jam, Wild Rocket

Traditional Roast Beef
Yorkshire pudding, Roast Potatoes, Beef Gravy (GF**)

Pan Roasted Pork Tenderloin
Mash Potatoes, Red Wine Sauce (GF)

Grilled Chicken Breast Salad
The Manor 'Nicoise Salad' (GF)
(boiled egg, olives, cherry tomatoes, new potatoes, basil dressing)

Homemade Chive and Parmesan Gnocchi
Tomato Sauce, Parmesan, Organic Salad (V)

Beer Battered Fish n Chips
Skinny Fries, Chunky Tartar Sauce, Crushed Peas

Grilled Salmon Fillet
Potato Rosti, Roasted Provencal Vegetable, Balsamic Dressing (GF)

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Eton Mess
Strawberries, Meringues, Chantilly Cream and Coulis (GF)

Choux Pastry Profiteroles
Chantilly Cream, Chocolate Sauce

Sugar Glazed Vanilla Bean Crème Brulee
Fruit of the Forest Compote, Shortbread Biscuit (GF**)

Selection of Ice Cream
Vanilla, Chocolate, Strawberry & Cream, Rhubarb Crumble or Honeycomb (GF**)
(Please choose 3 scoops)

V - Vegetarians, GF - Gluten free, GF** - Can be gluten free on request

1 Course - £11.95, 2 Courses - £16.50, 3 Courses - £20.50