

September 2019



The Manor

Mid Week Deal

2 Courses

Carrot and Coriander Soup

Oven Baked Herb and Garlic Croutons (v)

Ham Hock Terrine

Piccalilli, Crispy Bread Wafers

Thai Fishcakes

Asian Slaw, Chilli Sauce

Heritage Tomato and Goats Cheese Salad

Dressed Organic Leaves, Balsamic Reduction (v)

Char Grilled Pork Loin Steak

Tomato, Mushroom and Skinny Fries

Beer Battered Cod

Hand cut Chips, Crushed Peas

Confit of Welsh Lamb

Mashed Potato, Mixed Greens

Moroccan Spiced Vegetable Tagine

Apricots, Dates, Aromatic Couscous, Hummus (v)

Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice Cream

Belgian Chocolate Tartlet

Orange Sorbet

Profiteroles,

Rich Dark Chocolate Sauce

Vanilla Crème Brûlée

Mixed Berry Compote

V – Suitable for Vegetarians

All our dishes are cooked fresh for you, so some may take a little longer than others.

Food Allergies and Intolerances:

Please speak to our staff about the ingredients in your meal, when making your order