



sample main menu

starters

homemade soup of the day (v)	£4.95
roasted butternut squash & almond risotto finished with parmesan (v)(gf)	£6.95
tiger prawns sautéed with garlic butter and mizuna salad (gf)	£8.95
beef carpaccio with roquette and parmesan (gf)	£7.95
oak smoked salmon with spiced ricotta and caviar on a warm horseradish potato pancake	£7.95
suffolk pork terrine with cornichons and beetroot chutney (gf)	£8.95
salad of Italian parma ham, pear & roquette, with blue cheese and toasted walnuts (gf)(n)	£7.95
seared black pearl scallops with warm salad of peas & fennel in an orange butter sauce (gf)	£8.95

main courses

pan roasted breast of gressingham duck with sautéed spinach, duchess potatoes and a rich port & cherry sauce (gf)	£16.95
oriental marinated salmon fillet with ginger & chilli stir fried vegetables & noodles finished with coriander & lime (df)(n)	£16.95
seared fillet of beef with squash & celeriac dauphinoise, garlic green beans and red wine jus	£22.95
pan seared sea bass with vanilla mash, crispy pancetta, peas and clams (gf)	£16.95
10oz rib eye steak with vine tomatoes, field mushroom, chips and peppercorn sauce (gf)	£19.95
roasted supreme of cod with butterbean & pesto ragout, sautéed potatoes and roasted vine tomatoes (df)(gf)(n)	£17.95
cherry tomato & caramelized red onion tartan with sautéed potatoes and mizuna salad (v)	£15.95
chicken and tarragon ballentine with savoy cabbage, barrel potatoes and crispy bacon with a mushroom & tarragon cream (gf)	£16.95

side orders

mixed manor salad	£ 3.00	chips	£ 3.00
creamed spinach	£ 4.00	french beans with garlic & tomato	£ 4.00
buttered new potatoes	£ 3.50	tomato & onion salad	£ 3.50
chive mash	£ 3.50	sautéed potatoes	£ 3.50

desserts

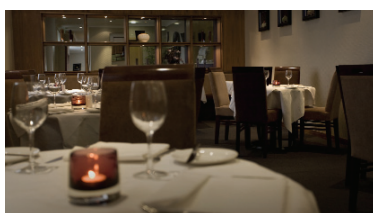
fresh strawberries with mascarpone, aged balsamic dressing and home made meringue	£ 5.75
banana tartain with vanilla ice cream	£ 5.75
tia maria crème brulée	£ 5.75
passion fruit cheesecake, mango coulis	£ 5.75
duo of chocolate pots	£ 5.75
ice cream selection	£ 4.50
sorbet selection	£ 4.50
cheese selection – garnished with grapes and quince jelly	£ 6.50

(v) vegetarian (gf) gluten free (df) dairy free (n) contains nuts

reservations – please phone 01708 55 55 86

allergy sufferers – please ask if you need to know about ingredients of any dish. prices are inclusive of vat, service is discretionary most major credit cards accepted, american express cards incur a 5% surcharge. menus are subject to change we kindly request that all mobile telephones are switched to silent. please note that all deposits are non-refundable





sample sunday lunch menu

2 courses £16.95

available 12.00pm – 4.00pm

starters

soup of the day
classic prawn cocktail
fan of melon with summer fruits
chicken liver parfait with toasted brioche
hot smoked salmon with beetroot and potato salad
grilled field mushrooms with welsh rarebit and roquette salad (v)

main courses

roast sirloin of beef and yorkshire pudding, fully garnished
roast pork cutlet with crackling and roast potatoes
roast leg of lamb with roast potatoes and mint jus
pan roasted supreme of chicken with sautéed field mushrooms
pan fried fillet of salmon with mash and watercress sauce
penne pasta with wild mushroom cream sauce (v)

all main courses include roast or new potatoes where appropriate and a selection of vegetables

desserts

apple, pear and nectarine crumble with vanilla ice cream
crème brulee with summer berries
dark chocolate mousse with seasonal berries
raspberry pannacotta with raspberry coulis
mixed cheese plate with chutney and crackers
a selection of sorbet or ice creams

• please note: there is a surcharge for 3 courses

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