

STARTERS

SOUP OF THE DAY	£3.95
Freshly prepared home made soup of the day. Served with chunky malted grain bread and butter.	
SALT AND PEPPER SQUID	£4.95
Tender rings of squid coated and deep-fried in seasoned flour. Served on a bed of aioli dressed rocket salad, topped with thinly sliced red chilli.	
GRILLED GOATS CHEESE	£5.45
On toasted ciabatta and red onion marmalade base. Served on a dressed continental salad with cherry tomatoes.	
CRISPY WHITEBAIT	£4.95
Fried in breadcrumbs and dusted in cayenne pepper. Served with tartare sauce and brown bread and butter.	
FARMHOUSE PATE	£4.95
A smooth chicken and pork liver pate. Served with toasted granary bread and red onion jam.	
CREAMY STILTON & MUSHROOM TART	£5.45
Served with dressed continental salad and cherry tomatoes.	
PRAWN COCKTAIL	£5.95
Finest fresh cold water prawns. Served with our own marie rose sauce, brown bread and butter.	
DUCK WITH CRISPY BACON SALAD	£5.45
Aromatic spiced duck and crispy bacon. Served on a bed of salad leaves with a light oriental orange dressing and crispy coutons.	
AVOCADO AND PRAWN GRATIN	£5.95
Fan of avocado and prawns, topped with parmesan and cheddar sauce. Grilled till golden brown and served with toasted ciabatta bread.	
CHAR-GRILLED LAMB KOFTAS	£5.45
Minced lamb seasoned with cumin, coriander and onion char-grilled on sticks. Served with tabbouleh cracked wheat salad and tzatziki.	

TO SHARE

GARLIC BUTTER TEAR 'N' SHARE LOAF	£6.95
Served warm with a crusted provence herb topping. Comes with aioli for dipping.	
BAKED CAMEMBERT IN THE BOX	£8.95
Baked with garlic, thyme and olive oil. Served with red onion jam and a tower of toasted soldiers for dipping.	

MAINS

- PAN FRIED LIVER AND BACON** £9.95
Pan fried slices of fresh lambs liver and back bacon rashers served on a bed of spring onion mash. Served with roasted root vegetables and onion gravy.
Recommended wine choice - Cabernet Sauvignon
- CUMBERLAND SAUSAGE AND MASH** £8.95
Three old manor recipe cumberland sausages on a mound of creamy mash. Topped with crispy deep fried leeks and served with roasted vegetables and red wine onion gravy.
Recommended wine choice - Merlot
- MUSHROOM, BRIE, HAZELNUT AND CRANBERRY PARCEL** £9.95
Cooked in a light puff pastry. Served with creamy light gratin potatoes, roasted vegetables, green beans and dijonnaise sauce.
Recommended wine choice - Zinfandel Rose
- CRISPY SHREDDED BEEF SALAD** £10.95
Strips of tender prime rump steak marinated in a mild chilli sauce, rolled in cornflour and fried until crisp. Served on a warm noodle and cucumber base, drizzled with a honey and sweet chilli dressing. Finished with finely sliced red chilli, coriander and spring onion.
Recommended wine choice - Shiraz
- WARM CHICKEN, BACON & AVOCADO SALAD** £10.25 SP £6.45
Slices of warm shredded chicken breast on a bed of mixed leaves with honey and mustard dressing. Topped with crispy bacon and garnished with avocado fan, tomato slices and parmesan shavings.
Recommended wine choice - Sauvignon Blanc
- BABY BACK PORK RIB STACK** £13.95 SP £7.95
A huge stack of our famous tender short cut pork ribs in barbeque sauce. Served with coleslaw and skinny fries.
Recommended wine choice - Shiraz
- SLOW ROAST BELLY OF PORK** £13.25
A large piece of pork belly slow roasted for a crackling top and a tender underside. Served on a crispy rosti with creamy gratin potatoes, roasted root vegetables and dijonnaise sauce.
Recommended wine choice - Rioja
- GOURMET BEEF BURGER** £9.95
Our home made recipe, 6oz seasoned Angus beef burger. Dressed with red onion, gherkin, tomato and mayonnaise, topped with crispy fried onions. Served with skinny chips and coleslaw.
Add Stilton, Cheddar or Bacon - £1.00
Recommended wine choice - Shiraz

- THAI GREEN CURRY** **£9.95**
 Fresh chicken breast marinated and cooked in a medium spiced coconut, green chilli and coriander sauce. Served with wild and white rice, tzatziki and naan bread.
 Recommended wine choice - Sauvignon Blanc
- SURF & TURF** **£13.95**
 Tender rump steak grilled to your liking with deep fried wholetail scampi, chunky chips, onion rings, grilled herb tomato, grilled flat mushroom and peas.
 Recommended wine choice - House White
- SLOW BAKED LASAGNE** **£8.95** **SP £5.95**
 Layers of rich bolognaise and egg pasta, topped with a bechamel sauce, baked and finished with shaved parmesan. With garnish and garlic ciabatta. **Add Chips - £1.00**
 Recommended wine choice - Merlot
- HOME MADE CHICKEN, MUSHROOM AND LEEK PIE** **£8.95** **SP £5.95**
 Chicken breast and chestnut mushrooms in a creamy leek sauce topped with light puff pastry. Served with roasted vegetables and creamy mashed potato.
 Recommended wine choice - Sauvignon Blanc
- TOMATO AND VEGETABLE RISOTTO** **£10.25**
 Sunblushed tomato and roasted mediterranean vegetables. Topped with shaved parmesan and served with garlic ciabatta and garnish.
 Recommended wine choice - Pinot Grigio
- LAMB SHANK** **£14.95**
 Slowly braised in its own rosemary scented juice till its falling off the bone. Served with mashed potatoes, roasted vegetables, green beans and rosemary gravy.
 Recommended wine choice - Rioja

CHAR-GRILLS

RUMP STEAK - 8oz 21 Day Aged **£14.95**

SIRLOIN STEAK - 8oz 21 Day Aged **£16.95**
Recommended wine choice - Shiraz

Our steaks are served with chunky chips, grilled herb tomato, grilled flat mushroom and onion rings. If you fancy a sauce, just ask.

Dijon mustard and shallot - Red Wine - Peppercorn - Barbecue

THE DESPERATE DAN MIXED GRILL ! **£19.95**

16oz of Prime Meat - Rump steak, gammon steak, lambs liver, cumberland sausage and lamb steak. Served with grilled flat mushroom, tomato, free range fried egg, chunky chips, onion rings and peas.
Recommended wine choice - Rioja

FISH SELECTION

TRADITIONAL FISH & CHIPS **£11.95 SP £7.75**

A large haddock fillet deep fried in our own traditional batter. Served with chunky chips, lemon and mushy or garden peas.
Recommended wine choice - Chenin Blanc

SCAMPI & CHIPS **£9.95 SP £6.25**

Deep water wholetail scampi. Served with chunky chips, garden peas, tartare sauce and lemon.
Recommended wine choice - Pinot Grigio

BAKED SALMON **£13.95**

Fresh Scottish salmon fillet baked and topped with fresh prawns and a chilli coriander butter. Garnished with fresh steamed mussels and green beans. Served with gratin potatoes and fresh buttered wilted spinach.
Recommended wine choice - Pinot Grigio Rose

FISHERMAN'S PIE **£10.95 SP £6.95**

The old manors creamy fisherman's pie. Topped with cheesy potato mash. Served with garden peas and grilled ciabatta.
Recommended wine choice - House White

SIDES ORDERS

LATTICE FRIES - £2.50	DEEP FRIED ONION RINGS - £2.95
CHUNKY CHIPS - £2.50	VEGETABLES OF THE DAY - £2.50
SIDE SALAD - £2.75	GARLIC BREAD - £2.00

SP - Small Portion