

# LUNCH AND DINNER

SERVED 12PM - 9PM MONDAY TO SATURDAY



## PIZZA

12" Stonebaked Pizza, with House Pizza Sauce & Mozzarella

<b>Margherita</b>	<b>15.00</b>
Vine Tomatoes & Basil (V,1,7,GFA)	
<b>Capricciosa</b>	<b>16.50</b>
Ham & Mushroom (1,7,GFA)	
<b>Buffalo Chicken</b>	<b>17.50</b>
Cajun Chicken, Peppers, Red Onion, BBQ Sauce (1,7,GFA)	
<b>Pizza Di Chorizo</b>	<b>16.50</b>
Chorizo, Bacon Jam, Red Onion (1,7,GFA)	

### EXTRA TOPPINGS

Pepperoni, Ham, Cajun Chicken, Chorizo, Red Onion, Mushroom, Red Chillies, Olives, Peppers, Bacon Jam, Parmesan, Goats Cheese, Dolce Latte	<b>1.50</b>
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## CIABATTAS

<b>Battered Cod Fillet &amp; Tartare Sauce</b>	<b>11.00</b>
Chips, Coleslaw (1,3,4,10)	
<b>Breaded Chicken &amp; Chimichurri</b>	<b>11.00</b>
Chips, Coleslaw (1,3,7)	
<b>Mozzarella, Basil &amp; Tomato</b>	<b>11.00</b>
Chips, Coleslaw (V,1,3,7,10)	
<b>House Carved Ham &amp; Piccalilli</b>	<b>11.00</b>
Chips, Coleslaw (1,3,10)	
<b>Hummus &amp; Chimichurri</b>	<b>11.00</b>
Chips, Asian Slaw (1,11,V,VE)	
<b>Pulled Pork &amp; Pear Chutney</b>	<b>11.00</b>
Chips, Coleslaw (1,3,10,12)	

### SIDES

<b>Onion Rings (V,VE,1)</b>	<b>3.50</b>
<b>Garlic Bread (V,VE,1)</b>	<b>3.00</b>
<b>Garlic Bread &amp; Cheese (V,1,7)</b>	<b>4.00</b>
<b>Fries (V,VE,GF)</b>	<b>2.50</b>
<b>Wedges &amp; BBQ Dip (V,VE,GF)</b>	<b>4.00</b>
<b>Coleslaw (V,3,10,GF)</b>	<b>2.50</b>
<b>Asian Slaw (V,VE,6,11,GF)</b>	<b>3.50</b>
<b>Polenta Chips (V,7,GF)</b>	<b>3.50</b>
<b>Broccoli (V,VE,GF)</b>	<b>3.00</b>
<b>Chilli Salsa (V,VE,GF)</b>	<b>2.00</b>

## SWEET

<b>Fresh Fruit Salad</b>	<b>6.50</b>
Orange Sorbet (V,VE,GF)	
<b>Sticky Toffee Pudding</b>	<b>7.50</b>
Butterscotch Sauce, Vanilla Ice Cream (V,1,3,7)	

# HOUSE MENU

<b>8oz Rustic Steak Burger</b>	<b>16.50</b>
Bacon Jam, Gem Lettuce, Tomato, Dill Pickle. Chips, Coleslaw (1,3,7,10,11)	
<b>Manor Burger</b>	<b>20.00</b>
8oz 100% Beef Burger, Pulled Pork, Farmhouse Cheddar, Bacon Jam, Little Gem, Tomato, Dill Pickle, Coleslaw, Chips (1,3,7,10)	
<b>Cajun Chicken Burger</b>	<b>16.00</b>
Gem Lettuce, Tomato, Dill Pickle, Mayonnaise. Chips, Coleslaw (1,3,7,10)	
<b>Lentil &amp; Spinach Burger</b>	<b>15.50</b>
Red Onion Marmalade, Little Gem, Tomato, Dill Pickle, Handcut Chips (1,V,VE)	
<b>Beer Battered Fish &amp; Chips</b>	<b>16.00</b>
Chips, Peas, Tartare Sauce (1,3,4,10,**) (Halloumi Option V,7)	
<b>Chicken Tikka Masala</b>	<b>18.50</b>
Pilau Rice, Tear Drop Naan Bread (1,7,8,9,10,GFA)	
<b>Sweet Potato, Chickpea &amp; Spinach Curry</b>	<b>17.00</b>
Pilau Rice & Tear Drop Naan Bread (1,8,10,V,VE,GFA)	
<b>Cumberland Sausage &amp; Mash Potato</b>	<b>14.50</b>
Broccoli, Red Wine Gravy (1,7,9)	
<b>Chicken, Mushroom &amp; Leek Pie</b>	<b>18.00</b>
Mashed Potato, Fine green Beans, Chantennay Carrots, Red Wine Gravy (1,3,7,9,10)	
<b>Chestnut, Mushroom &amp; Leek Pie</b>	<b>16.50</b>
Handcut Chips, Fine Green Beans, Chantennay Carrots (1,3,7,9,10,V)	

### CHILDREN

12 Years and under

**1 COURSE £7.50, 2 COURSE £10, 3 COURSE £12.50**

#### Starter

- Tomato Soup (V,7,9,GF)
- Garlic Bread (V,VE, 1)
- Carrot & Cucumber Sticks, Cream Cheese (V,7,GF)

#### Main Course

- Breaded Chicken Fillets, Chips, Peas (1,3,GFA)
- Fish Goujons, Chips, Peas (1,3,4)
- Tomato Penne Pasta, Garlic Bread (V,VE,1)

#### Dessert

- Chocolate Brownie, Vanilla Ice Cream (V,1,3,7)
- Peach Jelly & Cream (V,7,12,GF)
- Selection of Ice Creams (V,3,7,GF)

**GUESTS WITH A BEDROOM RATE INCLUDING DINNER**

**2 Course - £33**  
**3 Course - £38.50**

Value can be used on any courses/dishes. Additional supplements apply after allowance. Cannot be used against any bar drinks, wine, or liqueur coffees. Non-Transferable

V - Vegetarian  
VE - Vegans  
GF - Gluten Free  
GFA - Gluten Free Available  
\*\* - May contain small bones

Please inform your server of any dietary requirements or allergies

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats 2. Crustaceans for example prawns, crabs, lobster, crayfish 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts 9. Celery (including celeriac) 10. Mustard 11. Sesame 12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit 13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta 14. Molluscs like clams, mussels, whelks, oysters, snails and squid

#### ALLERGEN REFERENCE

# Drinks

## MOCKTAILS

Virgin Apple Mojito	£4.95
Elderflower & Mint Cooler	£4.95
Cuddles On The Beach	£4.95
Pink Lemonade	£4.95

## SOFT

j20 Apple & Mango 275ml	£3.30
j20 Apple & Raspberry 275ml	£3.30
j20 Orange & Passion 275ml	£3.30
Fever Tree Ginger Ale 200ml	£2.75
Fever Tree Ginger Beer 200ml	£2.50
Fever Tree Light Tonic 200ml	£2.75
Fever Tree Mediterran. 200ml	£2.75
Fever Tree Tonic 200ml	£2.75
Sparkling Water 330ml	£2.40
Still Water 330ml	£2.40
Sparkling Water 1L	£3.40
Still Water 1L	£3.40
Pepsi Max 200ml	£2.50
Red Bull	£3.70
Cordials 284ml	£1.65
Pepsi 284ml	£2.75
Diet Pepsi 284ml	£2.75
R Whites Lemonade 284ml	£2.75
Apple Juice 284ml	£2.50
Orange Juice 284ml	£2.50
Cranberry Juice 284ml	£2.50
Pineapple Juice 284ml	£2.50

## COCKTAILS

Manor Martini	£9.50
Espresso Martini	£9.50
Gordon's Pink Spritz	£9.50
Sex On The Beach	£9.50
Cherry Cola	£9.50
Chambord Royale	£9.50
Aperol Spritz	£9.50
Monkey-Beer	£9.50

## GIN

Bombay Gin	£4.50
Gordons Gin	£4.20
Gordons Pink Gin	£4.20
Hendricks Gin	£4.70
Whitley Neill Raspberry	£4.40
Whitley N Rhubarb & Ginger	£4.40
Whitley Neill Blood Orange	£4.40

## VODKA

Smirnoff	£4.20
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## BRANDY

Courvoisier VS XXX	£4.95
Hennessy Very Special	£5.85

## DRAUGHT

Carling 3.7%	£5.45
Madri 4.6%	£6.60
Doom Bar 4.0%	£6.10
Guinness Microdraught 4.2%	£6.30

## RUM

Bacardi	£4.20
Captain Morgan Spiced	£4.35
Captain Morgan Dark Rum	£4.35
Kraken Rum	£4.40

## WHISKEY

Bells	£4.30
Famous Grouse	£4.40
Glenfiddich	£6.00
Jack Daniels	£4.40
Jameson Stout Edition	£4.50
Monkey Shoulder	£4.60

## PORT

Taylors Tawny 50ml	£4.60
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## BOTTLE BEER

Budweiser 330ML	£4.80
Peroni 330ml	£4.80
Peroni 0% 330ml	£4.40
Peroni Gluten Free 330ml	£4.40
Rekorderlig Apple 500ml	£6.00
Rekorderlig Orange 500ml	£6.00
Rekorderlig W Berries 500ml	£6.00

## LIQUEURS

Southern Comfort	£4.20
Archers	£4.40
Baileys 50ml	£4.95
Disaronno	£4.40
Malibu	£4.40
Tia Maria	£4.40
Pimm's 50ml	£5.00

## SHOTS

Jagermeister	£4.00
Sambuca	£4.00
Sourz Apple	£3.85
Sourz Cherry	£3.85
Tequila Jose Cuervo Especial	£4.00
Baby Guinness	£4.65

# Wine

## WHITE WINE

175ML/250ML/BOTTLE

<b>Villa Elsa Pinot Grigio, Italy</b>	£5.80/£7.90/£22.50
Pale straw colour, citrus with a hint of tropical fruit. Ideal as an aperitif & with pasta or fish	
<b>Concha Y Toro Sauvignon Blanc, Chile</b>	£5.50/£7.60/£21.50
Pale gold colour, herbaceous aroma, fruity and fresh on the palate	
<b>Blass Chardonnay, Australia</b>	£6.20/£8.40/£23.95
Medium bodied with stone and tropical fruits that lead to a creamy smooth finish.	
<b>Honu Sauvignon Blanc, New Zealand</b>	£30.50
This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.	

## SPARKLING

125ML/BOTTLE

<b>Chio Prosecco DOC, Italy</b>	£6.00/£29.95
Fresh fruity aromas. Citrus and green fruit on the palate. Pleasant finish.	
<b>Chio Rose Spumante, Italy</b>	£6.00/£29.95
Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent, suitable as aperitif.	
<b>Comtesse De Genlis Brut Champagne, France</b>	£10.00/£45.95
Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.	
<b>Comtesse De Genlis Rose Champagne, France</b>	£48.95
A delicate yet rich, Pinot Noir-based rose from a Pinot Noir specialist. This has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful!	
<b>Veuve Cliquot Yellow Label, France</b>	£59.95
A delicate yet rich, Pinot Noir-based rose from a Pinot Noir specialist. This has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful!	

## RED WINE

175ML/250ML/BOTTLE

<b>Concha Y Toro Merlot, Chile</b>	£5.50/£7.60/£21.50
Ruby red, berry aroma, fruity and smooth on the palate	
<b>Blass Shiraz, Australia</b>	£6.20/£8.40/£23.95
Medium bodied with rich red fruit and vanilla from the touch of oak during maturation that lead to a soft generous finish.	
<b>Petirrojo Cabernet Sauvignon</b>	£6.40/£8.80/£24.95
Medium bodied with stone and tropical fruits that lead to a creamy smooth finish.	
<b>Trivento Tribu Malbec, Argentina</b>	£6.80/£9.30/£26.50
Vibrant violet in colour, this unoaked wine shows the pure fruit characteristics of the Malbec grape. With red berries and herbs on the nose, it possesses a medium body and soft rounded tannins	

## ROSE

175ML/250ML/BOTTLE

<b>Villa D'Elsa Pinot Grigio Blush, Italy</b>	£5.80/£7.90/£22.50
'Blush' pink colour and delicate wild-strawberry flavours, balanced by a crisp citrus finish	
<b>Pier 42 White Zinfandel, United States</b>	£6.20/£8.40/£23.95
Lively refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.	

SPIRITS ARE SERVED IN 25ml MEASURES UNLESS OTHERWISE STATED