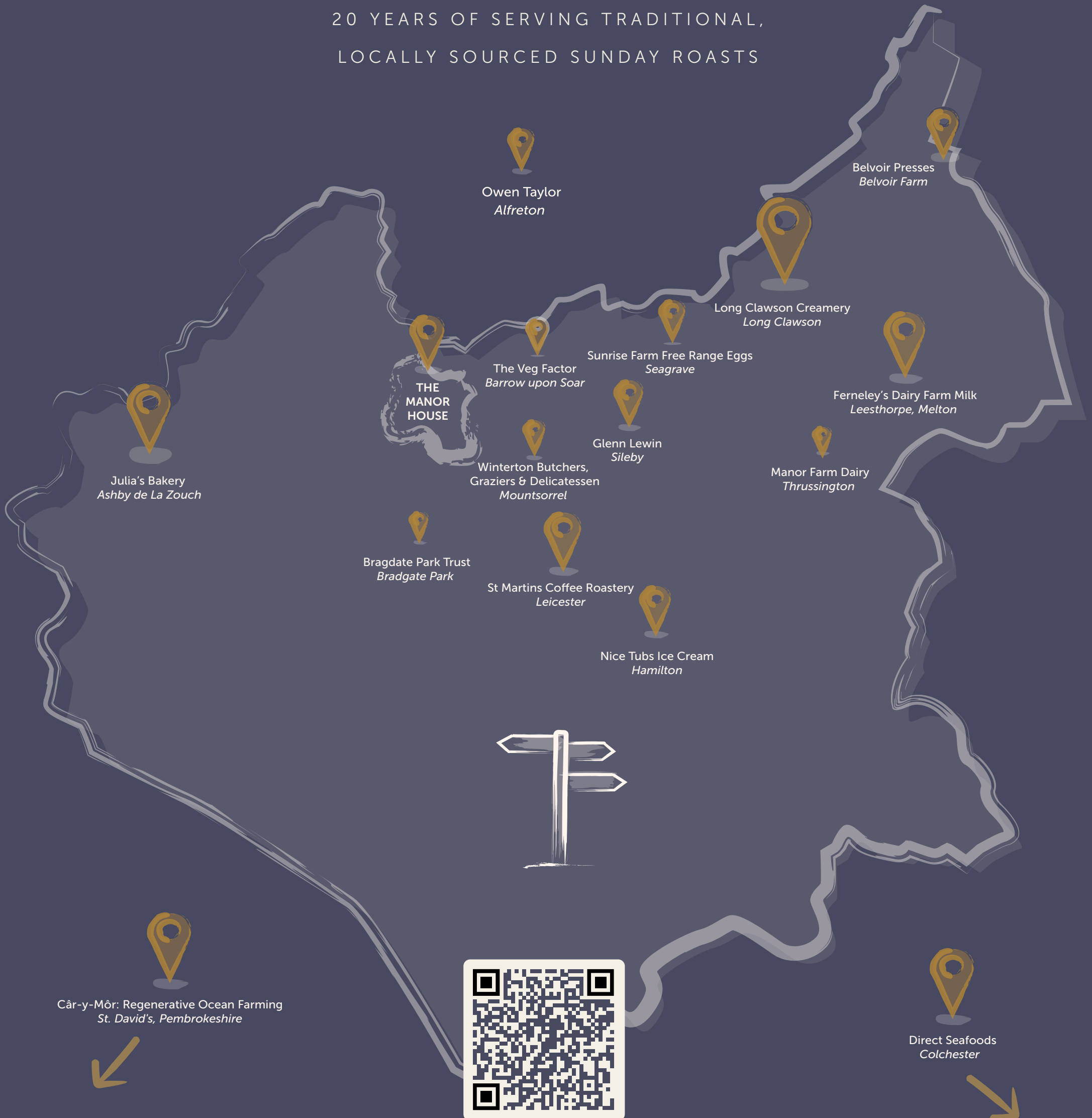


SUNDAYS AT THE MANOR

20 YEARS OF SERVING TRADITIONAL,
LOCALLY SOURCED SUNDAY ROASTS



21 years of serving home cooked, locally supplied meals

STARTERS

Manor House soup of the day ⊗ warm focaccia	£8.50
Crab, prawn & avocado tian with lemon herb oil & salmon roe	£12
Wild mushroom arancini with garlic velouté & pickled leek	£9.50
Cured duck & prosciutto lambs leaf salad with Beauvale Blue & herb croutons	£10.50
Parsley & gherkin Desford ham hock terrine mustard & tarragon butter, crusty sour dough	£9
Lightly battered tiger prawns with sweet chilli sauce & Asian slaw	£12 (5) £15 (8)

Just Olives 🌿 🍷 🍷	£5	Manor House homemade sausage roll & brown sauce	£6
Two sweet chili battered prawns 🍷 🍷 🍷	£5	Manchego or Stilton plate, grapes, sliced apple	£5
Four prosciutto wrapped dates & blue cheese	£5		

Sharing board Manchego, Prosciutto wrapped dates & blue cheese, mixed olives, cured meats, focaccia, red chilli jam & balsamic oil with homemade sausage roll	£20
Mixed olives spicy peppers, garlic, blushed tomatoes, balsamic oil & homemade bread	£8.75
Beetroot, goats' cheese, mozzarella in fresh rocket & drizzled local honey flatbread	£11

Herb roasted supreme of chicken pigs in blankets, cranberry sauce & roasted vegetables 🍷	£21
Owen Taylor 28-day aged roast beef with mushroom & artichoke purée 🍷	£24
Roasted shoulder of pork pork stuffing, & black pudding stuffed apple 🍷	£21
Trio of roasts (1/2 chicken, beef, pork) & trimmings, for those who want a big dinner! 🍷	£29
Beetroot & butternut squash Wellington with roasted vegetables & gravy 🍷	£19
Hot local honey halloumi burger brioche bun, fries & coleslaw 🍷	£18
Asparagus, spring pea & lemon risotto with pickled shallots, fresh mint & radish 🍷	£19.50
Roasted salmon with crispy capers & citrus sauce sauteed potatoes & spring greens 🍷	£23

Moroccan spiced Derbyshire lamb shank with apricot & pomegranate cous cous, & fresh mint	£26
Pie of the day <i>(Homemade & takes 30 minutes – have a nibble or two)</i> served with mash or triple cooked chips, greens & peas	£market price
Our famous beer battered fish & triple fried chips minted mushy peas, & tartare sauce 🍷	£20
The Manor smoked cheddar beef burger brioche, coleslaw & triple fried chips. <i>Add BBQ pork & caramelised onions £3.50</i>	£17
Glen Lewin of Sileby 10oz sirloin steak onion rings, triple fried chips & salad 🍷	£30
Owen Taylors of Alfreton prime 7oz fillet steak blue cheese salad, onion rings, triple fried chips 🍷	£35
Winterton's Longhorn & Welsh Black cattle rib eye & a thumb of garlic butter <i>(When available)</i> 🍷	£36

VEGETARIAN & VEGAN

The Old Manor Tomato & herb sauce, mozzarella sliced fresh tomatoes, torn basil 	£14.50
The Italian Job Sun blushed tomato, red pepper, mushroom, olive, balsamic glaze & vegan cheese 	£15

The Kentucky	Shredded sweet & sticky BBQ chicken with red peppers	£16
The Enzo	Pepperoni, red chilli & rocket	£16.50
The Don	Very spicy Calabrian nduja, cured Lomo, salami & pepperoni	£16.50

Triple Fried Chips	£5.50
Truffle oil & Parmesan Fries 🍷🍷	£6.50
Steak sauces 🍷 Long Clawson blue cheese OR Pink peppercorn & brandy	£4.50

Manor House dressed salad 🌱🌿	£6
Apricot, pomegranate, cous cous & fresh mint salad	£6

Frozen nougat parfait with a white chocolate & raspberry swirl & praline crumb	£8.50
Chocolate Delice Dark chocolate ganache layered over a crunchy biscuit base & finished with a glossy chocolate mirror glaze	£9
Vanilla crème brûlée with homemade shortbread	£8.50
Pineapple carpaccio & coconut sorbet with toasted coconut & crushed hazel nut	£8.50
Our famous sticky toffee pudding with vanilla ice cream & toffee sauce	£8
Affogato Coffee liqueur with a hot cup of espresso, poured over white vanilla ice cream	£7.50
Ice creams & sorbets ask your server for today's selection (<i>vegan sorbets also available</i>)	£5.75

Leicestershire & Snowdonia Cheeseboard £16
 Snowdonia Ruby Mist (a mature Cheddar with a warming hint of brandy & Port),
 Long Clawson Stilton & their Wensleydale & Cranberry, red onion jam, crackers,
 celery & grapes - plenty for 1 or enough for 2 🍷

Boozy Cheeseboard £23.50
 All the above great cheeses PLUS a couple of glasses of Manor House
 mulled wine or Taylors LBV Port 🍷
Additional person: cheeseboard, mulled wine or port +£5

PORT & PUDDING WINES

Taylor's Late Bottled Vintage Port £5 a glass
 The perfect finish to any meal. Excellent with
 £40 for the bottle
 full flavoured cheeses, also delicious with desserts

Sticky pudding wine £5 a glass

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your arrival.

 = Vegetarian
  = Vegan
  = Can be gluten free
  = Gluten free
  = Dairy Free
  = Contains sesame seeds
  = Contains nuts