

## EVENING A LA CARTE MENU

*Served Monday to Saturday between 6:30pm and 8:45pm. Please advise your server if you have any allergies or dietary requirements. Dishes marked (GFA) can be made gluten free.*

### TO START

CHARCUTERIE BOARD TO SHARE *with a Selection of Cured Meats, Baked Camembert, Bread & Pitted Olives* £19.95 (GFA)

CHARRED GREEN ASPARAGUS *Served with Prosciutto Ham, Soft Poached Hens Egg & a Honey & Mustard Dressing* £8.00 (GFA)

BEER BATTERED TIGER PRAWNS *Served with a Sweet Chilli Sauce* £8.00 (GFA)

ASHED GOATS CHEESE SALAD *with Olives, Sun Blushed Tomatoes & Pickled Walnuts* £7.50 (V) (GFA)

PULLED BEEF CROQUETTE *with a Beef Dripping Hash Brown & a Celeriac Remoulade* £7.50

### VEGETARIAN & VEGAN

VEGAN PIE OF THE DAY *Served with Garlic Pomme Puree, Market Vegetables & Gravy* £16.50 (VG)

WILD MUSHROOM & SPINACH RISOTTO *Topped with Truffle Oil* £14.00 (VG) (GFA)

### MEAT & FISH

BEER BATTERED FISH OF THE DAY *Served with Hand Cut Chips, Spring Peas & Tartar Sauce* £16.50 (GFA)

OLD MANOR CHEESEBURGER *a Beef Patty Served in a Brioche Bun with Baby Gem, Tomato & Dijon Mayo Served with Hand Cut Chips & Slaw* £16.25 (GFA)

PIE OF THE DAY *Served with Garlic Pomme Puree, Seasonal Vegetables & Gravy* £16.75

PAN FRIED PORK CHOP *Served with Black Pudding Croquette, Pineapple Compote, Peaches & Tenderstem Broccoli* £17.50 (GFA)

OLD MANOR ROAST *Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Gravy* £15.50 (GFA)

BEEF SHIN, WILD MUSHROOM & PEARL ONION LASAGNE *Served with Celeriac Remoulade, Dressed Mixed Leaves & Garlic Bread* £16.00

OUR STEAKS - All steaks are 35-day Dry Aged Hereford Beef from BS35 & are served with Roasted Tomato, Flat Mushroom & Hand Cut Chips. ALL (GFA)

8oz RUMP STEAK £21.00

8oz RIBEYE STEAK £24.00

22oz T-BONE STEAK £33.00

*Extra: Green Peppercorn & Brandy Sauce £2.50*

#### Sides

Mixed Leaf Salad £4.00	Hand Cut Chips £4.00	Garlic Mushrooms £4.00	Garlic Bread £4.00
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*A 10% discretionary service charge is added to all bills.*

## DESSERTS

SELECTION OF FRENCH & ENGLISH CHEESES *with Crackers, Grapes & Port*  
£9.50 (GFA)

DARK CHOCOLATE & ALMOND BROWNIE *Served with Chocolate Sauce & Vanilla Ice Cream* £7.50 (GFA)

TONKA BEAN & LIME CRÈME BRULEE £7.00 (GFA)

FRUITS OF THE FOREST PAVLOVA £7.50 (GFA)

SELECTION OF ICE CREAMS £5.50 (GFA)

STICKY TOFFEE PUDDING *Served with a Butterscotch Sauce, Toffee Popcorn & a Banana & Butterscotch Ice Cream* £7.50

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE *Served with Strawberry Ice Cream* £7.50