THE MANOR

EVENING MENU

SNACKS

House bread and butter £4

Olives £5

Baked camembert £16
Pickled raisins, focaccia

Hummus £5
Focaccia, veggie sticks

Wild mushroom tartlet £5
Truffle, aged parmesan

STARTERS

Roasted Crown Prince squash £12
Goats curd, toasted hazelnut, sage, pickled pear

Beetroot cured chalk stream trout £13
Horseradish crème fraîche, apple, dill

Norfolk mussels
Smoked bacon, leek, cider and parsley

Small £14 Large £21

Game terrine £12
Pistachio, quince, toasted brioche

MAINS

Wild mushroom and barley pithivier £27
Caramelised onion, truffle, spinach, Madeira sauce

English pea and spinach risotto £23
Courgette, feta, pumpkin seeds

Guinea fowl £32
Celeriac, berries, chicory, jus

Pan roasted cod £29
Smoked brandade, mussels, sea vegetables, cider sauce

Catch of the day £32
Jersey Royal potatoes, baby vegetables, chive butter sauce

10oz Norfolk sirloin steak £36
Chunky chips, Madeira jus, watercress

Herb-crusted loin of venison £34
Salt-baked beetroot, chestnut, cavolo nero, elderberry jus

SIDES

Seasonal greens and caper dressing £6

Charred hispi cabbage £6
Crispy onions, truffle aioli

Fries £6

Chunky chips £6

DESSERTS

Black treacle sticky toffee pudding £12
Dark rum toffee sauce, crème fraîche ice cream

Pear and almond tart £12
Pear sorbet

Valrhona chocolate cremeux £13
Malted barley, caramelised apple, whisky ice cream

British cheese selection £16
Quince, malt loaf, crackers

Ice cream and sorbet £3.50 per scoop
Ice cream: vanilla, chocolate, salted caramel. Sorbet: coconut, green apple, mango, raspberry, strawberry

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This is a sample menu. Our offerings may vary with the availability of produce throughout the season.

Allergy information available upon request. Please let a team member know of any allergies or dietary requests.

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team.