



MANOR RESTAURANT MENU

AVAILABLE MONDAY-SUNDAY 6PM-9.30PM

TO START

BAKED MOZZARELLA STICKS (V)

Accompanied with a beetroot hummus **6.00**

DUO OF MELON

Served with fruit sorbet and mango coulis **8.00**

SMOKED MACKEREL PATE (GFO)

Served with pickled cucumber, lime crème fraiche, lemon and crostini **9.00**

SLOW ROASTED SWEET POTATO & THYME SOUP (VE, GFO)

Served with warm bread **6.50**

BAKED GOATS CHEESE STACK

Red pepper, crostini, walnuts, sweet chili & parsley dressing **10.00**

HONEY GLAZED HAM HOCK TERRINE

Crostini and a spicy tomato and red onion chutney **10.00**

MAINS

PAN FRIED SEABASS (GF)

hollandaise sauce, cherry tomatoes, fine beans and roasted new potatoes **23.50**

PAN FRIED CHICKEN WRAPPED IN BACON

Roasted vegetable cous cous, tender stem broccoli accompanied with a salsa verde dressing **26.00**

CHICKPEA & MIXED VEGETABLE CURRY (VE,GF)

Served with basmati rice, poppadom and mango chutney **20.00**

8oz SIRLION STEAK (GFO)

Served with thick cut chips, beef tomato, grilled flat mushroom, thick cut chips and parsley and garlic butter **28.00**
(£8.00 supplement for DBB guests)

SLOW COOKED BRAISED PORK BELLY

Served with an apricot stuffing, dauphinoise potatoes, cider apple sauce & seasonal vegetables **21.00**

STEAK AND ALE PIE

Buttered mash, seasonal greens & onion gravy **16.50**

SIDES

MARINATED MIXED OLIVES (VE,GF)

4.25

WARM FOCACCIA BREAD (V)

5.80

SWEET POTATO FRIES (V,GF)

4.00

SIDE SALAD (V,VE,GF)

4.50

(V) = VEGETARIAN, (VE) = VEGAN, (GF) = GLUTEN FREE, (GF) = GLUTEN FREE OPTION AVAILABLE ON REQUEST

Menu is subject to change due to products availability.

Food Allergies & Intolerances: Before you order you food and drinks, please speak to our staff if you have a food allergy or intolerance. Despite control processes, our bar & kitchen handle several ingredients which contain allergens; therefore, we cannot guarantee that any dish can be completely free from any allergen.



MANOR DESSERT MENU

AVAILABLE MONDAY-SUNDAY 6PM-9.30PM

DESSERTS

CAPPUCCINO BRULE (GFO)

Served with a shortbread biscuit 9.00

STICKY TOFFEE PUDDING

Caramel sauce and vanilla ice-cream 9.00

CARAMEL CHOCOLATE TORTE

Coconut sauce & salted caramel ice cream 9.00

ENGLISH CHEESEBOARD (GFO)

Served with grapes, celery, chutney & cheese biscuits 11.50

SELECTION OF NEW FOREST ICE CREAMS OR SORBETS (GF)

Please ask your server for details 7.00

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