



## Summer Menu

THE  
MANOR

### Meat

- Korean BBQ short ribs with kimchi 8.5 GF
- Peri Peri style buttermilk fried chicken 6.5
- Chimichurri marinated bavette steak, hispi cabbage (for 2 or more as a sharer) 17.50 GF
- Slow cooked beef and Guinness croquettes, carrot ketchup 6.5
- Jerk spiced chicken with mango slaw 7.5 GF
- Maple and miso glazed pork belly, cavolo nero, pork skin quaver 7.5 GF
- Grilled lamb rump with roquette pesto, smoked feta and broad beans 8.5 GF, N

### Fish

- Monkfish tempura with curried mayonnaise 7.5
- Calamari rings with aioli 7.5
- Teriyaki salmon with miso pak choi 7.5 GF
- Pan fried gambas with garlic and herb butter 12.5 GF
- Fragrant Thai fishcakes with tom yum sauce, fennel salad 8.5 GF

### Vegetarian

- Char grilled halloumi, salsa verde, pickled shallot 6.5 V,GF
- Sautéed new potatoes, spiced tomato sauce, aioli 6.5 V,GF
- Spinach, pine nut and Oxford Blue tartlets, land cress salad 6.5 V,N
- Courgette, broccoli, red pepper and black bean tostadas, guacamole and sour cream 6.5 V

### Vegan

- Tender stem broccoli satay with toasted peanuts 6.5 V,VE,GF, N
- “Oomph” hoi sin duck bao buns, pickled carrot and radish 6.5 V,VE
- Mushroom and pak choi gyoza, Korean chilli dipping sauce 6.5 V,VE
- Crispy Buffalo cauliflower wings 5.5 V,VE

### Salads

- Mixed pickled beetroot and smoked feta salad with French dressing 5 V
- Classic Caesar salad 5
- Pomegranate tabbouleh 5 V,VE

### Sides

- Pan roasted padron peppers, smoked paprika crumb 5 V,VE
- Chips with rosemary, garlic and paprika coating, aioli 3.5 V,GF
- Artisan bread selection, olive oil and tomato balsamic dip 3.5 V,VE
- Mixed grilled flatbreads, baba ganoush 4.5 V
- Baked camembert with sourdough and red onion chutney 8.5
- British charcuterie platter 12.5
- Herb marinated olives 3.5 V,VE,GF
- Sweet potato fries 3.5 V,VE,GF

Please ask a member of our team for detailed allergen information.

V = Vegetarian VE= Vegan GF= Gluten Free N= Contains nuts