

2 Dishes
1 Side
Soft drink
£15

Lunch Menu



THE MANOR

2 Dishes
1 Side
Alcoholic drink
£17.50

Meat

- Korean BBQ short ribs with kimchi 8.5 **GF**
- Peri Peri style buttermilk fried chicken 6.5
- 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**

Fish

- Monkfish tempura with curried mayonnaise 7.5
- Calamari rings with aioli 7.5
- Teriyaki salmon with miso pak choi 7.5 **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**
- Herb marinated olives 3.5 **V,VE,GF**
- Sweet potato fries 3.5 **V,VE,GF**

Drinks

Soda
Coke, diet Coke, Coke zero, lemonade

Draught
Birra Moretti, Amstel & Inches cider

Prosecco
Le Contesse extra dry

Hot Drinks
All hot drinks included

Bottled Beer
Corona & Peroni

Wine (125ml)
House white, red & rose

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

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