

## ANTIPASTI

Warm pitta bread with hummus, olive tapenade and basil pesto (v)	3.95
Marinated olives (v)	4.00
Toasted garlic ciabatta (v)	3.95
Toasted garlic ciabatta glazed with mozzarella (v)	4.25
Selection of breads with house flavoured oil and balsamic syrup	3.85

## STARTERS

Spiced cauliflower soup with toasted almonds and curry oil (v)	5.95
Twice baked Cheshire cheese soufflé, pickled beetroot and dressed rocket (v)	7.25
Chicken liver pâté, plum and tomato chutney and grilled brioche	6.95
Mussels in a white wine and garlic cream sauce, with garlic ciabatta	7.95
Creamed forest mushrooms with shallots and fine herbs, toasted bloomer and truffle oil (v)	6.95
Serrano ham, sunblush tomato, misto olives, dressed mini cress and Delamere goat's cheese	8.50
Prawns pil pil, tiger prawns cooked in olive oil, garlic and fresh chilli, finished with basil and cherry tomatoes	8.25
Pressed ham hock and parsley, piccalilli and a sesame seed brioche bun	7.95
Pan seared king scallops, chorizo and piquillo pepper with crispy leeks	9.25

## SALADS

Caesar	6.25 / 9.95
Classic salad of cos lettuce, garlic croutons, anchovies, Italian ham and parmesan	
with chargrilled chicken	8.25 / 11.95
Caprese (v)	6.25 / 9.25
Plum tomato and buffalo mozzarella salad, basil pesto, aged Modena vinegar and dressed rocket	
Greek (v)	6.25 / 10.25
Misto olives, blush tomatoes, red onion, cucumber, marinated feta cheese and le blanc olive oil	
Salmon Niçoise	6.95 / 10.95
Hot smoked salmon, fine beans, new potatoes, blushed tomatoes and olive tapenade	

## PASTA AND RISOTTO

Wild mushroom and truffle risotto, parmesan crisp (v)	6.95 / 11.50
Risotto of smoked haddock, leeks and spinach finished with fine herbs, parmesan and poached egg	7.95 / 12.50
Roasted tiger prawn and sun blushed tomato risotto, finished with fine herbs and parmesan (can be taken as a vegetarian option)	8.25 / 13.50
Tagliatelle frutti de mare - salmon, scallop and tiger prawn tagliatelle, sweet chilli and coriander cream sauce	8.25 / 14.50
Spaghetti Bolognese	8.50 / 12.50

Chicken tagliatelle, blushed tomatoes and spinach, basil cream	14.25
Roasted chorizo and mushroom tagliatelle, San Marzano tomato ragu, finished with fresh basil	7.95 / 12.50
Oven Baked Ciro's Mediterranean lasagne, garlic ciabatta, rocket and parmesan salad	12.50
House-made glazed macaroni and cheese, fresh herbs and dressed rocket, with garlic ciabatta (v)	11.50

## FISH

Ciro's Bouillabaisse - sea bass, salmon, scallops, mussels and tiger prawns with saffron potatoes and aioli croutes	19.95
Grilled Scottish salmon, piquillo pepper ragu, summer greens, parisienne potatoes and watercress	17.95
Assiette of seafood - salmon, hake, seabass, scallops, tuna and tiger prawns served with mixed salad and new potatoes	19.25
Roast loin of cod, garlic spinach, bourguignon sauce, crispy cod cheeks and sea purslane	18.25

## MEAT

Corn-fed chicken breast, caramelised cauliflower purée, confit leg and potato croquette with pancetta cream and heritage chantenay carrots	16.50
Trio of pork, loin with Italian ham, belly and black pudding with caramelised apple purée, parmentier potatoes and crackling with a red wine reduction	18.25
Slow cooked shoulder of lamb, pea and mint purée, anna potato, baby vegetables and thyme jus	16.95
Roast Gressingham duck breast, bok choy, carrot purée, chestnut mushroom, confit pastilla and orange jus	18.95
Pan seared fillet of Ridings Reserve beef, garlic spinach, bourguignon sauce, hand cut chips and foie gras	28.95

## FROM THE GRILL

10oz sirloin	23.75
10oz rib eye	23.95
8oz fillet	28.50
8oz pave of Scottish salmon	17.95

All served with full grill garnish, hand cut chips and your choice of sauce; red wine, béarnaise, cracked pepper, Blacksticks Blue cheese or house butter.

## SIDES

Hand cut chips	All 3.95
Rocket and parmesan salad with cherry tomatoes and balsamic	
Tomato and red onion salad with basil pesto	
Garlic spinach	
Broccoli hollandaise with toasted almonds	
Creamed potatoes	
Fried green beans, bacon and hazelnuts	
Buttered Jersey Royals finished with herb oil	
Crispy zucchini with basil pesto and parmesan	

## DESSERTS

Classic tiramisu, Madagascan vanilla, and Kahlúa	All 6.95
Raspberry crème brûlée, with vanilla shortbread, chocolate truffle and toasted marshmallow	
Baked New York style cheesecake of the day, served with seasonal accompaniments	
Banana soufflé, honeycomb ice cream and butterscotch sauce	
Dark chocolate fondant, vanilla ice cream and mint jelly	
Trio of strawberries, tasting of pannacotta, parfait and mini doughnut with clotted cream ice cream and dried strawberries	
Summer berry sundae with praline and honeycomb	
Selection of Cheshire Farm ice creams and sorbets	
Cheese board, a selection of British sourced cheeses with traditional accompaniments	8.95
PORTS	
Dow's Fine Ruby Port	2.90
Cockburns	2.90
Graham's LBV	3.80
Warre's Otima 10 Year Tawny	8.50

## DIGESTIFS

Amaretto Saliza, Tosolini - created by master distiller Bepe Tosolini using real crushed almonds	2.95
Limoncello, Tosolini - fresh and zingy on the palate with hints of lemon sherbet	2.95
Express Premium Espresso Coffee Liqueur, Tosolini - a fabulous liqueur made with traditionally toasted Arabica coffee beans	2.95
Clos Martin VSOP Armagnac 8YO - distilled from Folle Blanche grapes, this 8 year old VSOP offers a delicate spiciness and elegant flavour profile	3.95

## COFFEE

Filter coffee	2.40
Espresso single	2.40
Macchiato	2.60
Latté	2.60
Cappuccino	2.60
Espresso double	2.95
Liqueur Coffee	5.25

Add a flavoured syrup to your coffee for £0.30 choose from chocolate, vanilla, gingerbread, caramel or almond

All of our coffees are supplied by illy and are available decaffeinated.

A selection of Tea from the Manor speciality teas available £2.50

We also serve Morning Coffee and Afternoon Tea,

(v) Suitable for Vegetarians

All dishes may contain nut traces. If you have any allergies please advise the restaurant manager who will endeavour to accommodate your needs.

Prices include VAT but do not include a service charge.



## WHITE WINE

	125ml	175ml	250ml	Bottle
<b>Condorito Chardonnay – Chile</b>	3.00	4.20	6.00	16.95
Unoaked, fresh and rounded with perfectly balanced, brilliant flavours of tropical fruits and crisp pear.				
<b>Dudleys Stone Chenin Blanc – South Africa</b>	3.10	4.30	6.20	17.50
Light straw in colour with sumptuous aromas of peach and melon perfectly balanced with a zingy lime freshness and a crisp, refreshing finish.				
<b>Casa di Fiori Pinot Grigio – Hungary</b>	3.20	4.40	6.30	17.95
A crisp, dry white, light and refreshing with hints of green fruits and pears.				
<b>La Campagne Viognier – France</b>	3.75	5.25	7.50	20.95
A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish.				
<b>Ten Rocks Sauvignon Blanc – New Zealand</b>	4.00	5.75	7.80	22.95
An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.				
<b>Corte Viola Pinot Grigio – Italy</b>				20.95
Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.				
<b>Los Gansos Gewurztraminer – Chile</b>				22.50
A complex and expressive wine filled with the aromatic presence of fresh fruits, rose petals and hints of spice and lychee fruit.				
<b>Chateau Lamothe “Filius” Bordeaux Blanc – France</b>				22.50
A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.				
<b>Accomplice Semillon / Sauvignon – Australia</b>				22.95
Pale in colour with fresh green hues, a clean and grassy nose with a hint of tropical fruit and a soft, round palate with clean citrus flavours on the finish.				
<b>Picpoul de Pinet Ormarine – France</b>				25.50
Dry, light and fruity with lively acidity. Aromas of lemon, green apples and spring blossom. The Pic Poul appellation is gaining huge popularity, why not give it a try?				
<b>Ventisquero Chardonnay Reserva – Chile</b>				25.95
Pale golden yellow in colour. Complex and delicate, with fruity fragrances of pineapple, papaya, peach and grapefruit, together with fresh mineral notes.				
<b>Villa Wolf Pinot Gris – Germany</b>				26.95
Made by renowned producer Dr Ernst Loosen. This wine is off-dry and fruity with delicate acidity and honeyed notes on the finish.				
<b>Lawson Dry Hills Reisling – New Zealand</b>				29.50
Aromatic and fresh showing green apple and lime-blossom, with a lingering crisp finish.				
<b>Urbina Blanco Rioja – Spain</b>				29.95
A rich straw colour with hints of apple and coconut on the nose. The palate has an apple, pear and vanilla character enhanced by the soft oak ageing and balanced by a very good palate refreshing acidity.				
<b>Gavi DOCG Stefano Massone – Italy</b>				31.50
A delicious medium-dry white, laced with floral notes, fresh melon, lemon and apple fruit and a touch of hazelnut. You can't get a better wine to go with fish!				
<b>Geoffroy Petit Chablis – France</b>				38.95
Unoaked Chardonnay grapes produce peach & fig flavours and steely acidity with a lingering, light buttery finish.				
<b>Pouilly Fume “Masson Blondelet” – France</b>				43.95
As you'd expect from this renowned area: flinty and dry with gooseberry fruit and a long, crisp finish.				

## RED WINES

	125ml	175ml	250ml	Bottle
<b>Condorito Merlot – Chile</b>	3.00	4.20	6.00	16.95
Deep red in colour, this fruity merlot has intense aromas of plum and cherry, with hints of cinnamon spice and chocolate.				
<b>La Laguna Cabernet Sauvignon – Chile</b>	3.10	4.30	6.20	17.50
Another simple stunner from this grape, a full bodied red packed with plum fruit.				
<b>Coorong Estate Shiraz – Australia</b>	3.20	4.40	6.30	17.95
A rich and spicy Shiraz with wonderful flavours of black fruits, black pepper and sweet spices. This is an easy-drinking wine with soft tannins and a warm finish.				
<b>Cepas Vineyards Bonarda Malbec – Argentina</b>	3.40	4.75	6.90	18.95
A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full robust finish.				
<b>Vina Ederra Rioja Crianza – Spain</b>	4.00	5.75	7.80	22.95
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.				
<b>Niel Joubert Pinotage – South Africa</b>				20.95
Deep core with bright purple edge. Typical mulberry, fresh earth, some vanilla notes. Rich and full in the mouth with supple tannins.				
<b>Cotes du Rhone, Noble Dame de Treilles – France</b>				23.95
Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.				
<b>Fontella Chianti DOCG – Italy</b>				25.95
This is a fantastic intense red wine, full of plum, prune and fresh herb aromas, with a ripe, velvety mouth-feel.				
<b>Nero D'Avola Merlot IGT – Italy</b>				26.50
Intensely ruby-red in colour with supple aromas of ripe black cherry and blackberry, followed by spicy notes of charcoal, vanilla and black pepper.				
<b>The Ruins “Organic” Syrah Cabernet Sauvignon – South Africa</b>				28.95
A classic red from South Africa. Smooth and full aromas lead to ripe plum and blackberry flavours in the mouth. There are gentle tannins with a hint of oak and a soft finish.				
<b>Primitivo Il Pumo Lucarelli– Italy</b>				29.95
This is a fantastic intense red wine, full of plum, prune and fresh herb aromas, with a ripe, velvety mouth-feel.				
<b>Smoking Loon “Old Vine” Zinfandel – USA</b>				29.95
The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.				
<b>Chateau Lamothe 1er Cotes de Bordeaux – France</b>				33.95
An elegantly made Claret, with a core of cassis and plum fruit, balanced by notes of herbs and soft tannins. An excellent accompaniment to lamb.				
<b>Laforet Bourgogne Pinot Noir Drouhin – France</b>				34.50
From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir.				
<b>Ventisquero “Grey” Merlot – Chile</b>				36.50
Elegant and well-rounded, this full-bodied Merlot fills the mouth with its soft tannins. Its intense flavour brings out very ripe red fruits, mixed with spices such as black pepper and tobacco.				
<b>Simon Hackett “Old Vine” Grenache – Australia</b>				39.95
Lovely seductive dark fruit and spicy notes combine with flavours of Redcurrants and Raspberries with a superb, rounded finish.				
<b>Urbina Rioja Gran Reserva – Spain</b>				44.95
A classic aged Rioja – a minimum of three years ageing in cask develops the complex flavours of herbs, spices, leather, vanilla and tar to partner the ripe blackcurrant fruit.				

## ROSE WINES

	125ml	175ml	250ml	Bottle
<b>The Painted Bird Zinfandel Rose – USA</b>	3.20	4.50	6.40	18.50
Mouth-watering summer berry flavours create this refreshing rosé				
<b>Casa di Fiori, Pinot Grigio Rose – Hungary</b>	3.20	4.50	6.40	18.50
A lovely dry and fruit driven rose with notes of citrus and subtle raspberry				

## SPARKLING WINE AND CHAMPAGNE

	125ml	Bottle
<b>Prosecco “Siva” Spumante Brut – Italy</b>	5.25	23.95
Fully sparkling, lightly creamy and fruity. Clean and fresh on the palate.		
<b>Marques de Sierra Negra Rose – Spain</b>	5.25	23.95
It's crisp on the palate with ripe wild strawberry fruit flavours, a fine and creamy mousse and a delicate finish.		
<b>Charles de Villenfin Brut – France</b>	7.95	44.95
Classically made and very elegant, this excellent quality Champagne is rich and full-bodied with rich fruit flavours, a lively mousse and fresh balanced taste.		
<b>Champagne Forget Brimont 1er Cru Brut NV – France</b>		55.50
A small, family run Champagne house making excellent quality wines – clean and fresh with lemon notes, a soft, persistent mousse and a lengthy, dry finish.		
<b>Champagne Forget Brimont 1er Cru Blanc de Blancs NV– France</b>		58.50
Dry and elegant, made from 100% chardonnay grapes. Crisp and zesty with citrus notes and a long dry finish. A Champagne of real finesse		
<b>Champagne Forget Brimont 1er Cru Brut Rose NV – France</b>		58.50
Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.		
<b>Veuve Clicquot Yellow Label Brut NV – France</b>		65.00
Definitely among the top producers; a rich full-bodied Champagne with flowery, malty notes and a long, long finish.		
<b>Bollinger Special Cuvee Brut NV – France</b>		70.00
A really elegant, bone-dry style with excellent depth of flavour. Complex and well-balanced with a long, persistent mousse.		
<b>Veuve Clicquot Rose Brut NV – France</b>		82.50
A deep rose colour with wild strawberry aromas which follow onto the palate. A very fine mousse, with a long, crisp finish.		
<b>Krug Grand Cuvee – France</b>		215.00
A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages.		

## DESSERT WINE

	125ml	1/2 Bottle
<b>Concha Y Toro Late Harvest Sauvignon Blanc – Chile</b>	4.95	17.95
A light bodied and delicate dessert wine with toffee apples and honeyed ginger notes, accompanied by a fresh, fruit driven palate.		
<b>Chateau Manos Cadillac – France</b>		25.50
Made from hand-harvested Semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well-judged acidity.		