

THE MENU

LUNCH TIME AND EARLY EVENING

STARTERS

Our freshly prepared soup with oven baked artisan walnut and raisin bread

Grilled pork and black pudding chipolatas with an apple and celery piccalilli

Homemade fishcakes coated in panko breadcrumbs and served with a caper aioli

Smooth chicken liver pate with a plum and apricot relish and toasted rye sourdough

Sauteed chestnut mushrooms cooked in a butter of roasted garlic and tomatoes [v]

Goats cheese and nantwich blue cheese terrine with redcurrant and honey dressing [v]

MAINS

Four hour braised treacle soaked welsh beef with caramelised onions and a rich red wine jus

Slow roasted free range belly pork with crackling apple sauce and rich roasting juices

Pan roasted supreme of seasoned chicken coated with a brandy and black pepper cream reduction

Grilled herb crusted fresh salmon fillet served with a lemon and anchovy hollandaise

Homemade roasted nut loaf with a hint of fruit and spices served with a fresh herb gravy [v]

All of the above mains are served with a panache of seasonal vegetables and potatoes

SPECIALITIES

Classic venison and root vegetable hash with a creamy mashed potato crust and red cabbage

Our fresh fish of the day in a crisp batter with triple cooked chips and our bloody mary ketchup

MAIN COURSE

10.95 [12noon-3pm]

STARTER AND MAIN COURSE

Lunch 12.95 [12noon-3pm]

Early doors 13.95 [3pm-7.30pm]

[Please note only available until 7pm Friday and Saturday]

A BIT ON THE SIDE 3.50 each

Seasonal vegetables and potatoes

Triple cooked homemade chips

Creamy buttery mashed potato

Fine green beans with pancetta

Buttered fresh spinach leaves

Cherry tomato and red onion salad

BREAD AND OLIVES

Artisan bread board, three types of hand-crafted breads with salted butter or olive oil and balsamic [v] 5.50

The finest imported black and green olives in a single estate olive oil [v] 3.75

STARTERS

Butternut squash ravioli lightly poached in a vegetable consomme, fresh spinach leaves and roasted pine nuts [v] 5.50

Caprice of fresh hake in a light crisp batter, homemade celeriac slaw tossed in roasted garlic mayonnaise, red pesto 5.75

Trio of crostini, garlic roasted red peppers, nantwich blue cheese with honey, golden beetroot salsa [v] 5.75

Smoked fish pate with ricotta, dill and lemon, piquant gooseberry relish with toasted rye sourdough croutes 5.75

Hearty venison ragu and root vegetable hash, topped with a creamy peppered mashed potato crust 5.75

Homemade fresh lobster bisque flavoured with a splash of cognac finished with fresh double cream 6.00

Fresh asparagus wrapped in prosciutto, salt and pepper seasoning, with a lemon and black pepper hollandaise sauce 6.25

Orzo risotto with roasted ham hock, garden peas and parmesan cream drizzled with truffle oil 6.25

Whole baked camembert with poached pear and walnut chutney, freshly baked sweet onion artisan bread for dipping 6.50

Fresh shrimp and avocado nicoise salad, dressed with a fresh lime vinaigrette, cherry tomatoes, fine green beans and black olives 6.75

MAINS

Roasted blackened line caught cod, marinated in cajun spices, steamed lemon basmati rice and fresh mango salsa 13.50

Lincolnshire poacher pie, melting matured cheese, potatoes, soft leeks, white onions, creme fraiche, nutmeg and buttery pastry [v] 13.00

Butter roasted chicken fillet with a chorizo, sage and gruyere cheese stuffing, garlic roasted peppers, pont neuf potatoes 13.50

Pan seared calves liver, in a sage and thyme gravy, sticky onion confit, buttery mash and parsnips frits 14.00

'Pheasant au vin' succulent pheasant cooked in a rich robust red wine, pancetta lardons, button onions, creamed potatoes 14.75

King prawn linguine with a pinch of chilli and garlic, shaved fennel, fresh rocket in a light tomato sauce 15.00

Roasted gressingham duck fillets with maple syrup glaze, savoy cabbage, fondant style potatoes, rich roasting juices 17.25

Herb rubbed rack of peak district lamb [cooked pink], dauphinoise potatoes, braised red cabbage, rosemary jus 18.50

Lightly grilled turbot fillet with lemon and lobster whipped butter, seasonal potatoes, samphire and fine green beans 18.50

Fillet of beef medallion on a pate crouton, madeira reduction, biarritz potatoes, honey roasted chanteray carrots 19.50

GRILLS

All our steaks are sourced from either welsh or peak district farms and are chosen for their great taste and fine quality

Centre cut fillet [210gm] 22.50 Prime rib eye [350gm] 19.50

Cutlet of beef [400gm] 21.50 Rose veal sirloin [240gm] 19.50

Served with grilled tomato, brochette of onions and hand cut triple cooked chips

STEAK SAUCES 2.50 each

Creamy black peppercorn Classic bearnaise Cafe de paris butter

THE MANOR RESTAURANT

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