

SUNDAY MENU

2 courses - 14.95

Midday to 9.30pm - kids half price up to 6pm

Bowl of mixed olives 2.95

Selection of flavoured artisan breads, with aged 4.75
balsamic and estate olive oil

STARTERS

Today's freshly prepared soup served with oven baked bread

Confit of duck and spring onion croquettes with lime scented soy dipping sauce

Crab and avocado with dill mayonnaise on toasted olive crostini hints of chilli

Waldorf salad, blue cheese, toasted walnuts, apples, grapes, celery mayonnaise dressing [v]

Flame grilled sage flavoured Lincolnshire sausages, with caramelised red onion marmalade

Confit of chicken and leek terrine, truffle dressing, tarragon crème fraiche and oven baked herb ciabatta

Smoked haddock fishcake in panko breadcrumbs, on a bed of potato salad with caper berry aioli

Halloumi in a crisp cumin seasoned batter, apricot and harissa yoghurt dip [v]

Pan fried king prawns [shell off] in roasted wild garlic butter cherry tomatoes, wilted baby spinach leaves [supplement of 2.50]

MAINS

Pan seared fillets of sea bass with a tomato and herb vinaigrette crushed new potatoes, wilted greens

'The Manor fish and chips', fresh catch of the day, crisp ale batter pea puree, hand cut chips with home made ketchup

Roast artichoke and Welsh brie tart, with aromatic red cabbage slaw herb oil drizzled Cheshires [v]

Chargrilled aubergine parcel filled with fresh asparagus and feta cheese with pepperonata, gnocchi dumplings [v]

King prawns with linguine, in a light blush tomato sauce, fennel shavings, fresh rocket leaves, splash of chilli oil

Pot roasted shank of lamb, rich roasting juices, buttered Cheshires, seasonal vegetables and fresh mint salsa [supplement of 2.50]

SUNDAY ROASTS

Roast sirloin of Peak District beef [supplement 1.50]

Traditional roast chicken and bacon with stuffing

Roast loin of free range pork with crackling

All our roasts are served with Yorkshire pudding
roast potatoes, and freshly prepared vegetables

BIT ON THE SIDE

Hand cut chips, buttered Cheshires, creamy mash, 3.75 each
panache of seasonal vegetables

THE MANOR RESTAURANT

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