

MARKET MENU

Available Monday - Thursday lunch and evening
Friday and Saturday [last booking] 6.30pm
1 course - 10.95 / 2 courses - 14.95

BREAD AND OLIVES

Bowl of selected mixed olives 2.95
Selection of flavoured artisan breads, with aged
balsamic and estate olive oil 4.75

STARTERS

Today's freshly prepared soup served with
oven baked bread

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

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

Flame grilled sage flavoured Lincolnshire sausages
with caramelised red onion marmalade

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]

MAINS

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

Chicken wrapped in parma ham, red pepper
glaze, panache of market vegetables
buttered new potatoes

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

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

Slow roasted shin of beef in a rich Burgundy
sauce, horseradish mash and roasted
chantenay carrots

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

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

SIDE ORDERS

Hand cut chips, buttered Cheshires, creamed mash
panache of market vegetables, tender stem broccoli
glazed chantenay carrots
3.75 each

THE MANOR RESTAURANT

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