

# MAIN MENU

## BREAD AND OLIVES

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

## STARTERS

- Smoked haddock arancini** in crisp panko breadcrumbs ..... 5.75  
freshly dressed leaves, lemon enhanced aioli
- Crab and avocado** with dill mayonnaise on toasted olive ..... 6.00  
crostini, hints of chilli
- Roast artichoke and Welsh brie tart** served with aromatic ..... 6.00  
red cabbage slaw, drizzle of olive tapenade [v]
- Black pudding potato cake** topped with a lightly poached ..... 6.00  
free range hen's egg, heritage tomato chutney
- Large baked field mushrooms** stuffed with spinach ..... 6.00  
topped with a whipped Delamere goats cheese and chive mousse [v]
- Confit of chicken and leek terrine**, truffle dressing ..... 6.25  
tarragon crème fraiche and oven baked herb ciabatta
- Home cured gravlax** marinated in English gin and beetroot ..... 7.50  
pickled fennel and cucumber salad, Wirral watercress
- Pan fried king prawns** [shell off] in roasted wild garlic butter ..... 7.50  
cherry tomatoes, wilted baby spinach leaves
- Charcuterie plate** - Italian air dried salt beef, Serrano ham reserva ... 8.75  
Corsican coppa, rosemary biscuits, pickles, roast pepper salsa
- Hand dived Scottish scallops**, pan seared in an anise..... 9.50  
flavoured lobster bisque finished with a touch of fresh cream

## MAINS

- Heritage beets and salt baked parsnips** in a fragrant tagine..... 13.50  
sauce with pomegranate cous cous and coriander salsa [v]
- Loin of hake in a lemon cream sauce**, crisp pancetta, petits pois .... 14.50  
baby gem lettuce, finished with parmentier potatoes
- Chargrilled aubergine parcel** filled with fresh asparagus ..... 14.50  
and feta cheese, with pepperonata, gnocchi dumplings [v]
- 'Toulouse cassoulet'**, pan fried chicken breast, artisan ..... 15.75  
sausages, butter beans, tomato ragu, French onion mash
- Free range pork tenderloin**, in a calvados cream sauce ..... 16.00  
wild mushrooms, tenderstem broccoli, seasonal potatoes
- Pan seared turbot fillet** with a crayfish butter, samphire ..... 19.50  
green beans, crushed new potatoes
- Trio of Gressingham duck** - seared duck breast, duck leg confit ..... 21.25  
duck bon bons, rosti potato, red cabbage and marsala jus
- Rosemary rubbed rack of lamb**, mint and redcurrant jelly ..... 21.75  
chantenay carrots, tender stem broccoli, Lyonnaise potatoes
- Prime rib eye steak** [300gm] flame grilled with sautéed ..... 22.50  
portobello mushroom and hand cut chips, sauce of your choice
- Centre cut fillet steak** [210gm] flame grilled with sautéed ..... 24.50  
portobello mushroom and hand cut chips, sauce of your choice

### Steak sauces

whisky spiked pepper sauce, tarragon infused bearnaise or  
whipped garlic butter

## SIDE ORDERS

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

THE MANOR RESTAURANT

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