

## SMALL PLATES

Breaded Brie Bites, House Chutney(v) £6.5

Mini Lebanese Lamb Koftas, Mint Yoghurt Dip £7.5

Salt & Pepper Squid Chunks, Sweet Chilli Sauce £7.5

Marinated Olives (v) £4.5

Falafel, Mint Yoghurt Dip (v) £6.5

Tomato & Smoked Paprika Bread Sticks (v) £4.5

Spiced Cauliflower Fritters, Curried Mayonnaise(v) £5.5

Chicken Fritters, Coated in Sweet Chilli Sauce,  
Spring Onions £7.5

Mac & Cheese Bites, Blue Cheese Dip (v) £6.5

## A LA CARTE STARTERS

Creamy Celeriac Soup, Roasted Hazelnuts,  
Truffle Oil (v) £9

Cauliflower Cheese Croquettes, Black Garlic  
Mayonnaise, Chargrilled Artichoke,  
Pickled Beetroot (v) £12

Pan Fried Scallops, Sweet Potato Puree, Salsify,  
Wild Mushrooms, Jus £15\*

Pink Peppercorn & Dill Marinated Gravavlax,  
Crab Mousse, Pickled Cucumber Salad,  
Apple Gel £13

Chicken, Duck & Pheasant Terrine,  
Pistachio Crumb, Pear & Sultana Chutney,  
Soused Red Onions £13

Crispy Belly Pork, Honey Chilli Glaze, Kimchi,  
Spring Onions, Micro Coriander £12

### ALLERGENS

Please advise a member of our team if you have any  
specific dietary requirements.

(\* Denotes a £3 supplement, \*\* Denotes a £5 supplement  
for our Dinner Inclusive Guests)

## DINNER MENU

Served from 6pm - 9pm

## A LA CARTE MAINS

Venison Loin, Parmesan & Herb Crumb, Truffle Mash,  
Butternut Puree, Crispy Kale, Blackberry Jus £32\*

Ballotine of Chicken stuffed with Wild Mushroom & Leeks,  
wrapped in Pancetta, Dauphinoise Potato,  
Crispy Pressed Chicken Thigh,  
White Bean Puree, Thyme Jus £26

Fillet of Beef, Hasselback Potatoes, Parsnip Puree, Braised  
Chicory, Crispy Pancetta, Jus £42\*\*

Pan Fried Halibut, Turnip Puree, Baby Turnip, Samphire,  
Pomme Puree, Saffron Emulsion, Chive Oil £30

Oven Roasted Monkfish Tail, Creamy Mussels, Haricot Blanc,  
Wild Mushroom Cassoulet, Sweet Potato Espuma,  
Toasted Pine Nuts £29

Bubble & Squeak Potato Cake, Creamy Spinach,  
Heritage Carrots, Truffle Fried Egg, Parmesan Tuile (v) £24

## SIDES

Beef Dripping Chips

French Fries (V)

Truffled Parmesan Fries (V)

Mini Caesar Salad

Tomato & Mozzarella Salad (V)

Buttered Heritage Carrots (V)

Creamy Garlic Mash (V)

Tenderstem Broccoli (V)

£4 each

## CLASSICS

Beer Battered Haddock, Triple Cooked Chips,  
Pea Puree, Chunky Red Onion Tartare Sauce £19

Dry Aged Steak Burger, Brioche Bun,  
Smoked Streaky Bacon, Monterey Jack Cheese,  
Gherkin, Tomato, Chilli Relish, French Fries £20

Wild Mushroom & Chive Risotto, Crispy Rocket,  
Parmesan & Chive Oil £18 (V)

Slow Braised Lamb Shank, Creamy Garlic Mash,  
Sautéed Spring Greens, Redcurrant Jus £26

## GRILL

All our steaks are dry aged for a  
minimum of 28 days & served with  
Beef Dripping Chips, Plum Tomato,  
Field Mushroom & Mini Caesar Salad

10oz Ribeye £34\*

10oz Flat-iron £26

8oz Garlic & Herb Chicken Breast £24

8oz Blackened Cajun Shetland Salmon £25

## SAUCES

To compliment your Grill dish,  
please choose from the  
following:

Peppercorn

Béarnaise

Red Wine Jus

Diane

Chimichurri (V)

£3 each



MARSHALL  
MEADOWS



MANOR HOUSE