



MARSHALL MEADOWS



MANOR HOUSE

DINNER MENU

Served from 5.30pm - 8.30pm

SNACKS

Smoked Almonds £4.5

Marinated Olives £4.5

Smoked Brie Croquettes, Chilli Jam £6

Selection of Cured Meats, Balsamic Pickled Onions, Caperberries £8

STARTERS

Confit of Chicken & Leek Terrine, Smoked Pancetta Bonbon,
Anise Poached Pear, Chervil Mayonnaise, Spelt Bread £11

Dunbar Smoked Salmon, Celeriac Remoulade, Granny Smith Apple,
Horseradish Cream, Treacle Soda Bread £13*

Salt Baked Beetroot, Whipped Goats Cheese, Beetroot Carpaccio,
Pumpkin Seed & Rye Cracker (v) £10

Grilled Boudin Noir, Poached Duck Egg, Spinach Lyonnaise Potato,
Smoked Hollandaise £12*

Pan Fried King Scallops, Artichoke Puree, Creamed Barley, Jus £15**

Butternut Squash Risotto, Doddington Darling Blue, Smoked Almonds,
Saffron Candied Orange, Sage £10

Celeriac & Apple Soup, Rarebit Croute, Crispy Apple Salad (v) £9

Pork Rillettes, Sage Butter, Pickled Cauliflower & Enoki Mushroom Salad,
Toasted Sourdough, Piccalilli Gel £10

SIDES

All £4 each

Beef Dripping Chips

French Fries (v)

Truffled Parmesan Fries (v)

Buttered Greens (v)

Garlic Mash (v)

Tenderstem Broccoli & Parmesan (v)

Creamed Spinach (v)

Confit Tomato, Shallot & Rocket Salad (v)

(* Denotes a £3 supplement, ** Denotes a £7.5 supplement, ***Denotes a £10 supplement for our Dinner Inclusive Guests)

ALLERGENS

Prior to ordering, please advise a member of our team if you have any specific dietary requirements.

MAINS

Oven Roasted Halibut topped with Creamy Potato & Parmesan Herb Gratin, Fricassee of Peas, Leeks, Samphire, Brown Shrimp White Wine Dill Cream, Baby Onions, Crispy Capers £32

Pan Roasted Beef Fillet, Ox Cheek Boudin, Beef Fat Potato Terrine, Anchovy & Creamed Spinach Stuffed Onion, Beer Pickled Onions, Smoked Pancetta & Mushroom Jus, Bone Marrow Crumb £42***

Roasted Pork Belly & Prosciutto wrapped Tenderloin, Black Pudding Fritter, Buttered Mash, Braised Red Cabbage, Cider Jus £26

Seared Stone Bass, Roasted Cauliflower, Spelt Risotto, Chorizo, Prosecco & Mussel Velouté, Coastal Herbs £28

Pan Roasted Venison Loin, Boulangère Potato, Celeriac Puree, Grilled Tender Stem Broccoli, Hazelnut, Preserved Blackberries, Truffled Berwick Chain Bridge Honey, Jus £34*

Jerusalem Artichoke 'Pan Haggerty', Suet Vegetable Roulade, Smoked Cheese, Walnut Crumb, Spiced Pear, Seasonal Greens, Thyme Jus (v) £24

CLASSICS

Beer Battered North Sea Haddock, Triple Cooked Chips, Pea Puree, Tartare Sauce £19

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

Spiced Root Vegetable & Chickpea Burger, Gem Lettuce, Gherkin, Tomato, Chilli Relish, Brioche Bun, Fries (v) £18

Confit of Duck Leg, Peas 'A La Francaise' Smoked Pancetta Lardons, Gem Lettuce, Baby Onions, Triple Cooked Chips & Duck Sauce £25

10oz Sirloin Steak, Beef Dripping Chips, Watercress & Pickled Shallot Salad, Café de Paris Butter, Peppercorn Sauce £34**

8oz Garlic & Herb Marinated Chicken Breast, Beef Dripping Chips, Watercress & Pickled Shallot Salad, Bearnaise Sauce £24

Cote de Beouf (to share)

Beef Dripping Chips, Watercress & Pickled Shallot Salad, Buttered Greens, Peppercorn Sauce, Bearnaise Sauce £80***



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