

## DINNER MENU

1 COURSE • £17.95 PER PERSON | 2 COURSES • £23.00 PER PERSON | 3 COURSES • £28.50 PER PERSON

### Starters

SMOKED SALMON & AVOCADO PLATTER  
*lemon & honey dressing*

CHICKEN LIVER PÂTÉ  
*red onion chutney, crusty bread*

GOAT'S CHEESE PANNA COTTA (V)  
*pickled beetroot salad*

SUNDRIED TOMATO & MOZZARELLA ARANCINI (V)  
*chilli glaze*

ASPARAGUS & SPINACH TARTLET (V)  
*crispy poached egg (v)*

HOMEMADE SOUP OF THE DAY (V)

### Mains

CHICKEN SUPREME  
*dauphinoise potato, seasonal vegetables,  
mushroom & tarragon cream*

8OZ RIBEYE STEAK  
*triple-cooked chips, tomato, mushroom,  
peppercorn sauce • £3.95 supplement*

TRADITIONAL BATTERED HADDOCK & CHIPS  
*mushy peas, tartar sauce*

MANOR HOUSE BURGER  
*Monterey Jack cheese, crispy bacon on a seeded  
pretzel bun, triple-cooked chips, battered onion rings*

MANOR HOUSE VEGGIE BURGER  
*seeded pretzel bun, triple-cooked chips,  
battered onion rings*

CHEF'S CATCH OF THE DAY

CHICKEN MADRAS CURRY  
*rice, naan bread*

VEGAN THAI PANEANG CURRY  
*rice, naan bread*

CHEF'S PIE OF THE DAY

CHEF'S SPECIAL OF THE DAY

### Sides

ONION RINGS

SEASONAL GREENS

MASHED POTATO

MIXED SALAD

All Side Orders • £3.50

### Desserts

CLASSIC ETON MESS

STRAWBERRY & MINT CHEESECAKE  
*berry coulis*

DARK CHOCOLATE & ORANGE TART  
*raspberry sorbet*

STICKY TOFFEE PUDDING  
*toffee sauce, vanilla ice cream*

SELECTION OF ENGLISH LAKES ICE CREAM

CHEF'S DESSERT OF THE DAY

ENGLISH CHEESE  
*grapes, celery, sourdough biscuits,  
Westmorland chutney • £1.95 supplement*

Why not try a glass of Ruby Port? • £3.35

### Tea & Coffee

FRESHLY BREWED COFFEE • £2.50

ESPRESSO • £2.20

CAPPUCCINO • £3.00

LATTE • £3.00

TEA • £2.50