



LOUNGE MENU

NIBBLES

PAPRIKA SPICED HALLOUMI FRIES Chipotle mayonnaise V	£7.50	MARINATED OLIVES V	£5.00
CUMBERLAND SAUSAGE SCOTCH EGG Red onion chutney	£8.00	MANOR SAUSAGE ROLL Onion jam	£7.00

SANDWICHES

SMOKED SALMON Chive crème fraîche, cucumber	£10.50	ROAST BEEF Rocket, horseradish mayonnaise	£10.50
CORONATION CHICKEN Sultanas, apricot and baby gem lettuce	£10.50	RED PEPPER AND HUMMUS PITTA Roasted aubergine, baby gem lettuce V	£9.50
DOUBLE GLOUCESTER CHEESE Branston pickle V	£9.50	HONEY BAKED HAM Wholegrain mustard	£9.50
		UPGRADE CRISPS TO SKINNY FRIES	£3.00
		UPGRADE CRISPS TO TRUFFLE AND PARMESAN FRIES	£4.50

MAINS

MANOR GOURMET BURGER Chorizo, cheddar, onion chutney, skinny fries, burger relish, brioche bun	£18.00	ANTI-PASTI SHARING PLATTER Cured meats, stuffed sweet peppers, chutney, artichoke, bread sticks, fresh bread	£30.00
PULLED JACK FRUIT BAO BUN Stir-fried vegetables, sweet chilli sauce V, VE, DF	£14.00	CAESAR SALAD Tossed baby gem lettuce, anchovies, crispy bacon, croutons, parmesan shavings With grilled chicken breast	£12.00 £16.00
CHICKEN TIKKA BURGER Mint yoghurt, red onion, baby gem lettuce, skinny fries	£17.00	HONEY, GARLIC AND ROSEMARY INFUSED WHOLE BAKED CAMEMBERT Focaccia bread V	£18.00
PENNE PASTA WITH PRAWN & CHORIZO Rustic tomato sauce, olives, capers, chilli, parmesan	£17.00	ARANCINI BALLS Red pepper houmous, and pea shoots V, VE, GF, DF	£12.00
PENNE PASTA WITH PEPPERS & COURGETTE Mixed peppers, courgette, onion, cherry tomatoes, vegan feta V, VE, GF, DF	£12.00	10OZ SIRLOIN STEAK Triple cooked chips, Tenderste Broccoli GF	£30.00
SMOKED TOFU Quinoa, avocado, baby gem lettuce, orange, cherry tomato, asian dressing V, VE, GF, DF	£14.00		

SIDES

SKINNY FRIES	£5.00	PEPPERCORN/BÉARNAISE SAUCE	£4.00
TRIPLE COOKED CHIPS	£5.00	GARLIC BREAD	£5.00
TRUFFLE AND PARMESAN FRIES	£6.50	SWEET POTATO FRIES	£5.00
MIXED LEAF SALAD	£4.00		

ALLERGEN DISCLAIMER

All our food and drinks have been freshly prepared on our premises where we handle all allergens. If you have a food allergy, intolerance, or coeliac disease please speak to your server before you order your meal or drinks.

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan

SERVICE CHARGE

If paying by cash or card a discretionary 10% service charge will be added to your bill. If charged back to your room a 3% service charge will be applied to your final bill. This charge will be wholly distributed to our team members.



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DESSERTS

CHOCOLATE ORANGE TORTE Berry compote V, VE, GF	£8.00	WHITE CHOCOLATE AND RASPBERRY CHEESECAKE Chantilly cream and chocolate soil	£8.00
VEGAN ICE CREAM (PRICE PER SCOOP) Coconut, salted caramel, vanilla V, VE, DF	£3.00	FRUIT BOWL V, VE, GF	£6.00
PEAR AND ALMOND TART Fruit coulis, clotted cream or ice cream	£8.00		

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