

RESTAURANT MENU

2 course meal 28.95

3 course meal 34.95

APPETISERS

Mixed Marinated Olives 3.00

Selection of Freshly Baked Breads

With dipping oils 3.50

STARTERS

Soup of the Day (Vg)

Baked bread

Cherry Tomato, Emmenthal & Basil Tartlet (V)

Tomato & saffron dressing

Cajun Prawn Cheesecake

Lemon gel & dill

Tempura Chicken

Sesame & Sweet Chilli

Watermelon & Whipped Feta (Vg)

Pomegranate, red onion pearls



MANOR of GROVES

manorofgroves.co.uk

MAINS

Grilled Sea Bream (Gf)

Mussel leek & kohlrabi bisque, crushed new potatoes

Honey Glazed Pork Chop (Gf)

Stir-fried kale, creamy mash & cider & mustard sauce

Pan-fried Chicken Supreme (Gf)

Jerusalem artichoke puree, heritage carrots, jersey royals & asparagus velouté

8oz Sirloin Steak (Gf) £5 Supplement*

Roasted plum tomato, portobello mushroom, triple cooked chips, with peppercorn sauce, garlic butter or blue cheese

Manor Brisket Burger

Prime beef burger patty, BBQ brisket, garlic mayonnaise, applewood cheese, tomato, lettuce & sliced red onion in a brioche bun, onion rings & skin on fries

Wild Mushroom & Spinach Penne Pasta (V)

Parmesan shavings

Bang Bang Cauliflower (Vg)

Stir-fried vegetables, sticky rice & teriyaki sauce

Side Orders: 4.50 per dish

Mixed seasonal greens, Triple cooked chips,
Skin on fries, House salad, Onion rings,
Sautéed herb potatoes

All our prices include VAT. Metric equivalent 16oz = 1lb = 454g. All menu items are subject to availability. (v) = vegetarian (vg) = vegan (gf) = gluten free. Fish products may contain bones. Management has the right to withdraw any offer, promotion, or dish without prior notice. Please be aware that our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens therefore, we cannot guarantee that any food item is completely free from traces of allergens. Full allergen information is available upon request from a member of our team. Sometimes there's not enough room on our menu to list all dish ingredients so please ask us if you have any questions or concern. For any specific dietary requirements please ask before placing your order

RESTAURANT MENU



MANOR of GROVES

HOT BEVERAGES

2 course meal 28.95

3 course meal 34.95

DESSERTS

Lime & Raspberry Baked Cheesecake
Vanilla ice-cream

Strawberry Tiramisu
Macerated strawberries

Melon & Coconut Panna Cotta (Vg, Df, Gf)
Melon marmalade

Pineapple & Rum Upside Down Cake
Rum & raisin ice-cream

Chilli Chocolate Mousse (Gf)
Dark chocolate soil & seasalt

Manor Cheese Board £3 Supplement*
Spiced apple chutney, celery, grapes & crackers

Espresso 2.50

Double Espresso 2.90

Cappuccino 2.95

Latte 2.95

Americano 3.00

Liquor coffee from 6.60

Hot Chocolate 2.95

Drambuie Hot Chocolate 7.55

Macchiato 2.55

Mocha 3.05

Tea: English Breakfast, Earl Grey, Lemon & Ginger,
Peppermint, Pure Green 2.60

DESSERT WINE

Torres Floralis-Moscatel 5.30

Muscat de Beaumes de Venise 5.60

PORT

Grahams 2009 Vintage 5.75

Cockburn's Fine Ruby 5.10

**Please note: Surcharges and side orders are in addition to the Dinner, Bed and Breakfast package and the standard prices if you are on a Bed and Breakfast or Room only package.*

A discretionary service charge will be added to your bill, if you would like this removed, please speak to your server.