

Early Evening

AVAILABLE MONDAY - THURSDAY, 4-7PM



2 COURSES 15.95 | 3 COURSES 19.95

NIBBLES

Sourdough Bread (VG) 3.00
olive oil, balsamic vinegar

Whipped Goat's Cheese (V) 4.00
beetroot powder, croutes

Hummus & Croutes (VG) 3.50

Garlic Bread (V) 3.00
toasted ciabatta

Olives (VG) 3.50

STARTERS

Soup of the Day (V) (GF*)
crusty bread & butter

Caramelised Carrot Gateau (VG)
carrot mousse, orange
& cardamom reduction

Chicken Satay Skewers
peanut dipping sauce

Smoked Haddock Fishcake
poached egg, spinach,
hollandaise sauce

MAIN COURSES

Fish & Chips
beer-battered haddock,
chunky chips, mushy peas,
tartare sauce, lemon wedge

The Manor Burger
prime beef burger or buttermilk
chicken breast, Cheddar cheese,
brioche bun, burger sauce, fries
Add bacon +1.00

Butternut Squash Linguine (V)
coconut milk, chilli
& coconut crumb

Gammon, Egg & Chips
gammon steak, fried egg,
chunky chips, pineapple salsa

6oz Ribeye Steak (GF*)
served with grilled
mushroom, plum tomatoes,
herb butter & chunky chips
3.00 supplement

SIDE ORDERS

3.50 each

Seasonal
Vegetables

Mixed Salad (V)

Chunky Chips

Fries (V)

Coleslaw (V)

DESSERTS

Passion Fruit Cheesecake
raspberry sorbet

Sticky Toffee Pudding (V)
toffee sauce, vanilla ice cream

Coconut Panna Cotta (VG) (GF)
berry compote, honeycomb

**Selection of Ice Creams
or Sorbets (V)**

All your favourites,
This is Living

All prices are in £ & inclusive of VAT. There is a discretionary 10% service charge for groups of six & over. (V) vegetarian, (VG) vegan, (VG*) can be made suitable for vegan, (GF) gluten-free, (GF*) can be made suitable for gluten-free.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.

