

Coffees

Latte	£2.80
Filter Coffee	£2.40
Espresso	£2.50
Double Espresso	£2.95
Cappuccino	£2.80
Americano	£2.80
Mocha	£3.20

Add a shot of syrup for 40p
Caramel, Vanilla, Hazelnut, Gingerbread,
Choc Chip Cookie, Cinnamon .



Tea from the Manor



Loose Leaf Teas

English Breakfast Tea	£3.50
Earl Grey	£3.50
Chun Mee (Green Tea)	£3.50
Passionfruit, Mango & Guava	£3.50
Green Mint	£3.50
Red Berries & Rose Petals	£3.50

Silk Tea Bag

English Breakfast	£2.50
Peppermint	£2.50
Camomile	£2.50
Decaf	£2.50

Gluten Free Festive Menu



Tuesday ~ Friday

2 course £18.00

3 courses £22.00

Saturday ~ Sunday

2 course £20.00

3 course £25.00



Starters

**Mulled Wine Poached Pear and
Blackstick's Blue Cheese
Salad (V)**

Walnuts, basil oil

Terrine of Local Game

Gluten free ciabatta, chutney

Choice of Chef's Soups

Please ask for the day's fresh soups

**Smoked Salmon and Prawns
£2 supplement**

Gluten free bread, Marie Rose
sauce

Melon Platter (V)

Fruit sorbet

Desserts

**Selection of Ice Creams or
Sorbets**

Please ask for our flavours

Sticky Toffee Pudding

Toffee sauce, custard

Salted Caramel Delice

Toffee sauce

Main Courses

Roast Lancashire Turkey Breast
Traditional trimmings

Braised Neck Fillet of Lamb
Rich lamb sauce

Roast Loin of Pork

Apple sauce, roast gravy and
crackin' crackling

**Mushroom, Truffle and Parmesan
Risotto (V) * Complete Dish**

Creamy risotto, vegetarian parmesan,
truffle oil

Baked Cod Fillet

Tomato, chorizo and black olive sauce

Char-Grilled Chicken

Creamy mushroom sauce

Seabass Fillet

Lobster and brandy sauce

Sliced Brisket of Slow Cooked Beef
Gluten free gravy.

*Served with Vegetables and Roast
Potatoes except for *complete dishes*

**For allergy advice ask the staff about our
ingredients before you order food and drink.*

**All dishes may contain nuts or traces of nuts.*

**Game dishes may contain shot.*

