

Findon Manor

Evening menu

Bar Snacks - 3 for 2

Bowl of olives 3.45 | Stuffed bell peppers 3.50 | Truffle nuts 2.95 | Padron Peppers 4.00

Starters

Homemade soup of the day with fresh bread and butter	6.50
Pan fried pigeon breast, warm wild mushroom and beetroot salad, madeira vinaigrette	9.75
Coconut crumbed prawns with lime aioli	7.50
Ham hock terrine with homemade piccalilli	8.50
Goats cheese, walnut & fig salad with a honey and balsamic glaze	8.50
Falafel, garlic houmous, pomegranate salad, pitta bread	8.40

Mains

Findon Manor pie of the day with creamy mash potato and seasonal vegetables	13.50
Battered fresh fish, chunky chips, mushy peas, tartare sauce	16.95
Venison steak, blackberry bramble jus, celeriac mash and seasonal vegetables	17.50
Goan butternut squash and spinach curry with plain rice, garlic and coriander naan bread Vg <i>Add Chicken or Tiger Prawns for a £3.00 supplement each</i>	14.25
Venetian duck ragu with papperdelle pasta and fresh parmesan	14.50
Locally reared fillet steak (8oz), dijon tarragon butter, mushrooms, grilled tomatoes with a herb crust & chunky chips <i>bearnaise/peppercorn sauce 2.00 supp</i>	25.00
Moules Frites, fresh locally sourced mussels served with fresh bread & fries 250g 8.95 / 500g 15.50 <i>Mariniere – White wine, garlic, onion, parsley & cream</i> <i>Provencales – Tomato, black olives, garlic, onion, thyme & basil</i> <i>Portuguaises – Chorizo, Paprika, Tomato, black olives, garlic, onion, thyme & basil</i>	
Teriyaki salmon fillet with sesame pak choi and noodles	15.95
Findon Manor burger, smoky bacon, spiced tomato mayo, raclette cheese coleslaw and fries <i>Try Plant based with, vegan mozzarella cheese, spicy tomato mayonnaise Vg</i>	14.95
Forest mushroom and tarragon risotto with rocket and truffle oil V	13.75

Please ask to see our board for our head chef's Findon Manor specials

Desserts

Raspberry crème brulee with homemade shortbread	7.50
Apple and winter berry crumble served with vanilla crème anglaise	7.50
Sticky toffee pudding with toffee sauce and vanilla ice cream	7.50
Vegan steamed chocolate sponge pudding with chocolate ganache and vegan cream Vg	7.00
Caroline's farm ice -creams and sorbets 3 scoops 6.50 <i>Vanilla, strawberries and cream, chocolate or toffee and honeycomb, rum & raisin Sorbets - Raspberry, lemon or mango</i>	
English cheese plate with an assortment of 3 cheeses served with biscuits, red onion and sloe gin chutney, celery and grapes and artisan breads – perfect for 2	12.00

Side dishes £3.95 per dish

Parmesan & truffle chips | Buttered new potatoes | Mac 'n' Cheese | Side salad

Should you fancy something specific please let us know and we will do our best to oblige. Please tell us if you have any allergies. 12.5% service charge is added to all bills