Findon Manor Lunch menu

Bar Snacks - 3 for 2 Bowl of olives 2.95 Stuffed bell peppers 2.95 Truffle nuts 2.95 Padron Peppers 4	.00
Sandwiches on fresh white or brown bread served with vegetable crisps and salad Choose from: Prawn, Coronation chicken, Tuna mayonnaise, Cheese & pickle, Ham & wholegrain me	7.50 ustard
Sourdough melts served with fries and coleslaw Choose from: Minute steak sandwich with aioli, Turkey Club (turkey, bacon and cranberry), Grilled cheese melt with caramelised onion chutney v	10.50
Starters	
Homemade soup of the day with fresh bread & butter	6.50
Prawn & crayfish cocktail with Marie-Rose sauce, iceberg lettuce, fresh bread and butter	9.75
Ham hock terrine with homemade piccalilli and toasted bread	8.50
Goats cheese, walnut & fig salad with a honey and balsamic glaze	8.50
Falafel, garlic houmous, pomegranate salad, pitta bread	8.40
Sharers	
Baked Camembert, truffled honey, pine nuts & pumpkin seeds, toasted artisan breads. For two to share V	12.50
Mezze plate – Falafel, hummus, olives, cornichons, sun blushed tomatoes, oils, toasted artisan breads. for two to share Vg	13.95
Ploughman's country board – Selection of English cheeses, meats, homemade sausage rolls with chutney and accompaniments and toasted artisan bread. for two to share	15.95
Mains	
Wild mushroom stroganoff fettuccine Vg	15.25
Salmon and smoked haddock fishcake, poached egg, gherkin, chive sauce & side salad	11.50
Battered fresh fish, chunky chips, mushy peas, tartare sauce	16.95
Findon Manor pie of the day with creamy mash potato and seasonal vegetables	13.50
Spiced chickpea & Hummus warm salad Vg Add grilled harissa spiced halloumi or a poached chicken breast for a £3.00 supplement	14.50
Moules Frites, fresh locally sourced mussels served with fresh bread & fries Mariniere – White wine, garlic, onion, parsley & cream Provencales – Tomato, black olives, garlic, onion, thyme & basil Portuguaises – Chorizo, Paprika, Tomato, black olives, garlic, onion, thyme & basil	15.50
Findon Manor burger, smoky bacon, spiced tomato mayo, raclette cheese coleslaw and fries Try plant based with, vegan mozzarella cheese, spicy tomato mayonnaise Vg	14.95
Desserts	
Raspberry crème brulee with homemade shortbread	7.50
Sticky toffee pudding with toffee sauce and vanilla ice cream	7.50
Caroline's farm ice -creams and sorbets 3 scoops Vanilla, strawberries and cream, chocolate or toffee and honeycomb, rum & raisin Sorbets - Raspberry, lemon or mango	6.50
Side dishes £3.95 per dish	