

FINDON MANOR

For the table

Bowl of olives 3.25 | Halloumi fries 4.50 | Truffle nuts 3.25 | Sourdough bread & oil 4.50

Starters

Soup of the day, crusty bread	6.50
Pork rillettes, spiced apple chutney, toasted sourdough	9.50
Falafel, hummus, onion salad, pitta bread (Vg)	8.75
Grilled asparagus wrapped in prosciutto with hollandaise sauce	9.50
Coconut crumbed prawns with lime aioli	9.50
Moules Frites, fresh locally sourced mussels served with fresh bread & fries, <i>Mariniere – white wine, garlic, onion, parsley & cream</i>	500g 15.50
<i>Provençal – tomato, black olives, garlic, onion, thyme & basil</i>	1Kg 18.95

Salads & platters

Prawn & crayfish cocktail with Marie-Rose sauce, fresh bread & butter	10.25 / 15.95
Goats cheese, walnut & fig salad with a honey & balsamic glaze	9.50 / 14.50
Chicken Caesar salad, coz lettuce, croutons, anchovies, parmesan	9.75 / 14.95
Mezze plate – Falafel, hummus, olives, cornichons, sun blushed tomatoes, oils, toasted artisan breads. <i>Perfect for two to share.</i>	13.95

Mains

Pan roasted lamb rump, redcurrant & rosemary jus, dauphinoise potatoes	19.50
Locally reared sirloin steak (8oz), <i>Dijon tarragon butter, mushrooms, grilled tomatoes with an herb crust & chunky chips - béarnaise/peppercorn sauce 2.00 supp</i>	28.00
Pie of the day, creamy mash potato & seasonal vegetables	16.50
Manor burger, <i>smoky bacon, spiced tomato mayo, cheddar cheese, coleslaw & fries</i>	16.95
Plant-based burger, <i>vegan mozzarella cheese, spicy tomato mayonnaise, coleslaw & fries (Vg)</i>	16.95
Chicken, bacon & avocado burger, <i>grilled herby chicken fillets, smoky bacon, avocado, cheddar cheese, spiced tomato mayo, coleslaw & fries</i>	16.95
Battered fresh fish, chunky chips, mushy peas, tartare sauce	16.95
Pan fried seabass fillet with lemon caper and herb sauce, new potatoes, green beans and grilled cherry tomatoes	17.75
Chicken katsu curry, katsu sauce, plain rice, dressed side salad, <i>Vegan fillet alternate</i>	17.95
Roasted cauliflower, hummus, chimichurri sauce and pitta bread	16.95
Vegan pea and shallot ravioli in a basil cream sauce (Vg)	16.50
Pumpkin ravioli, sage butter sauce, pine nuts, parmesan shavings (V)	16.25

Side dishes £4.50 per dish

French Fries | Buttered new potatoes | Mac 'n' Cheese | Side salad | Seasonal Vegetables

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



MENU



relax | rest | dine