

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, sourdough toast	6.75
Pork belly bites, tossed in BBQ sauce	9.50
Smoked Duck breast salad with blackberry vinaigrette, walnuts, blue cheese	10.50
Crab & parmesan bonbons, lemon and chilli aioli, micro herb salad & vinaigrette	9.50
Burrata, pickled cherries & hazelnuts, micro herb salad, crostini (V)	10.50
Bruschetta with tomatoes, shallots, garlic, parsley, capers, olives on sourdough (Vg)	8.50
Baked Brie with Honey & Thyme served with toasted sourdough and pickles	9.50
Moules Mariniere, served with a white wine, garlic, onion and cream sauce & sourdough 500g	13.50
	1Kg (with fries) 19.50

Salads & Platters

Cesar salad, grilled chicken, crouton, anchovies, Caesar dressing, lettuce (V option)	10.00 / 15.50
Prawn & crayfish cocktail with Marie-Rose sauce, fresh bread & butter	10.50 / 15.95
Charcuterie board with a selection of cured meats, pickles & sourdough. <i>Perfect for two to share.</i>	10.50 / 15.95
Chicken Schnitzel, Austrian potato salad, garlic & chilli aioli, baby leaves	10.50 / 15.95
Mini Seafood Platter of Smoked Salmon, Crayfish Tails, Whitebait served with lemon & tartare sauce and Fried Capers	11.50 / 16.50

Mains

Slow cooked Lamb, rosemary & red wine jus, fondant potato, seasonal vegetables	22.95
Supreme of chicken, creamy mashed potato, tenderstem broccoli, Nduja & mushroom sauce	20.50
Grilled hake, chorizo & bean cassoulet, spinach, lemon & chilli aioli	20.95
Roasted Pork belly, potato rosti, creamy leek & cabbage, tenderstem broccoli & cider sauce	21.50
Grilled 8oz sirloin steak, grilled tomato, mushroom and hand cut chips. finished with Dijon & tarragon butter- béarnaise/peppercorn/blue cheese sauce 2.00 supp	29.00
House made Thai green curry, pilau rice, vegetable spring rolls <i>Choice of Prawns (V), marinated chicken, Quorn fillet (Vg)</i>	18.95
Pie of the day, creamy mash, seasonal vegetables, pan jus	17.50
Harvey's Beer battered fresh fish, hand cut chips, mushy peas, tartare sauce	18.50
Mediterranean vegetable puff pastry tart, dressed salad <i>optional brie £2.50</i>	18.50

Manor Burgers, all served in a brioche bun with lettuce, tomato, gherkin & hand cut chips

8oz Manor burger, bacon jam, 17.50
Moving mountains plant-based burger, mushroom ketchup (Vg) 16.95
House spiced Manor Chicken burger, 18.95
Loaded Fries – bacon, cheese, parmesan & truffle mayo 8.50

add streaky bacon £1.50 add cheese £1, add blue cheese £1 add avocado £1.50

Side dishes £4.50 per dish

Truffle mayo, parmesan fries | Mashed Potato | Mac 'n' Cheese | House 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.*

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Desserts

Warm homemade cherry bakewell tart served with ice cream or custard	9.50
Lemon curd tart served with raspberry sorbet	8.50
Posset of the day topped with Chantilly cream served with shortbread biscuit	9.00
Warm white & dark chocolate brownie served with honeycomb ice cream	8.50
Manor Eton mess, Chantilly cream, meringue pieces, summer fruit compote	8.50
Affogato – one scoop of vanilla ice cream, shot espresso	6.50
Yarde Farm ice creams & sorbets -	3.00 per scoop

Ice cream *Vanilla, strawberries & cream, Belgian chocolate, toffee & honeycomb, rum & raisin, stem ginger, mint choc chip.*

Sorbets - *Raspberry, lemon, or mango*

English cheese plate with an assortment of three cheeses served with biscuits, red onion & sloe gin chutney, celery & grapes & artisan breads for one person **8.95**
for two people **13.00**

Dessert Wine

The Ned Noble, Sauvignon 2019,	New Zealand	37.5cl	25.00
Castelnau de Suduiraut Sauternes 2016	France	37.5cl	35.00
Luis Felipe Edwards late harvest viognier sauvignon 2019	France	37.5cl	19.95

Digestifs ^{25ml}

Courvoisier	4.5	Benedictine	4.5	Grand Marnier	5.0
Calvados	5.0	Baileys	4.5	Amaretto	4.5
Limoncello	4.5	Armagnac	5.0	Fernet Branca	4.5

Hot drinks

Liqueur coffees – Irish whiskey, Tia maria, Drambuie, Baileys **8.50**

Americano **3.75** | Cappuccino **3.95** | Latte **3.95** | Flat White **3.95** | Mocha **4.50**
Hot chocolate **4.50** | Loose leaf tea pot **3.75** *English Breakfast, Earl Grey, Moroccan Mint.*

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