

Manor House

Hotel • Cafe • Bar

Welcome to our Tapas Restaurant Menu, and we hope you enjoy your Tapas dining experience here with us at The Manor House.

From its humble Spanish origins, 'Tapas' has evolved and developed and is rapidly gaining in popularity. It's a more informal and relaxed style of dining, which stimulates conversation as dishes are passed around the table to taste and share.

As a guide, you can order as many or as few dishes as you like. Three to four dishes would constitute a hearty meal, a couple of dishes if you're just peckish, and don't forget our tasty starters & nibbles! Why not experiment with some new dishes and taste something you would not normally order as a main meal...

The Tapas style gives you that flexibility.

Whatever you order, everything will be prepared freshly and therefore we ask for your patience and understanding at busy times.

Experience and enjoy the Tapas revolution!

What's on at The Manor House

Tapas is served

3pm-8pm Mon - Friday

3pm – 9pm – Saturday

Thursday Fish Night

We are now offering a selection of the finest fresh fish.

Served from 6pm till 8pm

If you would like to have a look at our menu please ask one of the waitresses.

Saturday Steak Night

Join us for the finest cuts of beef in town.

A selection of steaks from £10.95 - £18.95.

All served with a choice of trimmings

Served from 6pm till 9pm

If you would like to have a look at our menu please ask one of the waitresses.

Tapas for a Tenner

Served Monday and Tuesday 3pm – 8pm

Choose any 2 dishes from

'The Manor House Selection' and any 1 dish from either of the 'side orders' for £10.

Jazz Nights

Every Tuesday starting between

8-8.30pm and finishing between 10-10.30pm,

Great bands and a fantastic atmosphere

Thursday Wine Offer

Choose any bottle of

The Manor 'House' wine for £10 and enjoy a selection of complimentary nibbles

Starters

The Manor House Fish Dipping Platter £13.50

Smoked haddock and dill fishcakes, Crispy King prawns, Salt and pepper squid, spicy coated whitebait and toasted garlic croutons

Served with paprika mayonnaise, garlic mayonnaise, sweet chilli, balsamic, marie rose and lemon & parsley crème freche

The Manor House Meat Dipping Platter £13.50

Breaded chicken Goujons, mini spicy meatballs, mini duck spring rolls, Tandoori chicken kebabs and toasted garlic croutons

Served with honey and mustard mayonnaise, hoi sin sauce, sweet chilli sauce, BBQ sauce, minted yogurt and garlic mayonnaise dips

Cheddar Cheese Fondue (v) £9.50

A creamy cheese fondue pot, served with mixed vegetable crudités and toasted croutons for dipping

Grilled Garlic Ciabatta (v) £1.95

Topped with melted cheddar cheese £2.25

Topped with sundried tomatoes, basil and mozzarella cheese £3.50

Flavoured Artisan Breads (v) £3.95

Served with a selection of oils and balsamic vinegar

Marinated olives (v)

With feta cheese and sundried tomatoes £3.95

The Manor House Selection

Duck Spring Rolls **£5.50**

Filo pastry rolls filled with slow roasted shredded duck and crunchy vegetables served with a hoi sin sauce

Mini Smoked Haddock & Dill Fishcakes **£5.25**

On a bed of rocket dressed with a balsamic reduction

Tandoori Chicken Kebabs **£4.95**

Marinated pieces of chicken breast served with a minted yoghurt dip

Spicy Manor House Meatballs **£4.95**

Minced beef meatballs infused with chilli and herbs, served in a tomato and coriander sauce.

Thai Chicken Balls **£4.95**

Spiced chicken balls flavoured with chilli, coriander and Thai spices served with a sweet chilli dip

Wild Mushroom and Ricotta Tagliatelle (v) **£5.50**

Freshly cooked Tagliatelle made with wild mushrooms, thyme and ricotta cheese

Spicy Lamb and Potato Samosas **£5.45**

A mixture of minced lamb, potato and Indian spices inside crispy samosas with a mango and mint salsa

Sautéed Chicken Strips **£4.95**

In a creamy honey and wholegrain mustard sauce

Crispy Fried King Prawns **£4.55**

King prawns coated in a crispy filo and sesame crust served with a sweet chilli dipping sauce

Stilton & Pine Nut Stuffed Field Mushrooms (v) **£4.50**

Field mushrooms stuffed with stilton cheese, thyme and pine nuts served on a bed of rocket and basil pesto

Spicy Coated Whitebait **£4.95**

Fresh whitebait, deep fried in a spicy flour coating, served with a paprika mayonnaise, parsley and lemon

Side Orders

Hand Cut Potato Chips

£2.50

Roasted Mediterranean Vegetables

£3.95

Rocket, Pine Nut & Parmesan Salad

£3.75

Sautéed Mushrooms

In a brandy, garlic and cream sauce

£2.95

Specialities

Crispy Duck Confit (for 2 people) £8.95

Served with Chinese style pancakes, spring onion, cucumber and hoi sin sauce

Pan Fried Trio of Scallops £7.50

Served either in their shells with black pudding, a pea and mint puree and topped with crispy pancetta

Or

On a bed of watercress with sautéed chorizo, new potatoes and a balsamic reduction

A Sweet Potato, Chickpea & Spinach Curry (v) £4.95

Served with mini poppadoms and mango chutney

Thai Beef Salad £7.95

Pan fried fillet steak served pink on a crunchy vegetable salad with a soy and ginger dressing

Moroccan Spiced Lamb Tagine £5.50

Slow cooked fruity lamb Tagine flavoured with Moroccan spices and toasted almonds

Beef Satay kebabs £5.75

Tender pieces of rump steak marinated in a spicy peanut sauce flavoured with fresh coriander, chilli and coconut milk

Piri Piri Swordfish Skewers £7.65

Pieces of fresh swordfish, marinated in a hot piri-piri marinade. Served with a tomato and lime salsa

Salt and Pepper Squid £5.95

Coated with a light, crispy batter served with a sweet chilli dip

Goat's Cheese and Rocket Salad (v) £5.75

Breaded goat's cheese, rocket leaves, caramelised red onion chutney and a balsamic dressing

Side Orders

Honey and thyme glazed carrots

£1.95

Buttered Green beans

£1.95

Traditional Greek Salad

Feta cheese, marinated olives and dressed salad leaves

£4.50

Oven Roasted New Potatoes

Roasted with garlic and rosemary

£2.95

Desserts

Hot Chocolate Fudge Cake **£3.95**

Served with vanilla ice cream or cream

Crème Brulee **£4.25**

(Please ask the waitress for tonight's flavour)

Served with homemade shortbread biscuits

Banoffee Pie **£4.50**

A chocolate and butter biscuit tart base filled with caramel, fresh banana and whipped cream served with chocolate sauce

Duo of Chocolate Mousses **£4.25**

Layers of white and dark chocolate mousses

Served with a tuille biscuit

Tiramisu **£4.25**

Layers of brandy and coffee soaked sponge fingers, whipped cream and mascarpone cheese, dusted with coffee and chocolate

Fruit crumble **£4.50**

(Please ask the waitress for today's flavour)

Fresh fruit with a butter and oat crumble topping.

Served with either custard, cream or ice cream

Selection of ice cream and sorbet **£3.50**

(Please ask your waitress for tonight's flavours)

WINE LIST

WHITE

- 1 PINOT GRIGIO** (Nagyrede Estate- Hungary) **£12.95**
Lively & crisp, with aromatic and spicy flavours
- 2 SAUVIGNON BLANC** (Las Montanas- Chile) **£12.95**
Tropical fruity flavours with a hint of gooseberry
- 3 CHARDONNAY** (The Landings- Australia) **£12.95**
Very tangy, fruity & refreshing
- 4 CHENIN BLANC** (Cape 312- South Africa) **£12.95**
Balanced, elegant medium bodied wine with smooth fruit and soft refreshing acidity
- 7 PINOT GRIGIO** (Bella Modella- Italy) **£15.75**
Beautifully balanced, light, vibrant & very tasty
- 8 SAUVIGNON BLANC** (Southern Lights- NZ) **£17.95**
Intense aromas and flavours showing ripe gooseberry fruit with a long, crisp finish
- 9 CHARDONNAY** (Don Cristobal- Argentina) **£15.75**
Elegant new wine, apple, green colours & hints of exotic fruits
- 10 NIERSTEINER** (Otto Pressler- Germany) **£12.95**
An ever popular fruity, aromatic wine
- 11 MUSCADET** (Cuvée Chéreau- France) **£16.95**
Light but crisp and full of fruit
- 12 CHABLIS** (J. Moreau et Fils- France) **£19.95**
Flint & mineral flavours with the lemon fruit of the Chardonnay

RECOMMENDED WINE OF THE MONTH

WHITE

- Sancerre Les Cailloux Blancs, Chéreau Carré** **£21.95**
*An award winning Sancerre, Chéreau Carré.
This excellent example has great depth of citrus fruit flavours, slightly aromatic in the mouth with balancing soft acidity. A superb accompaniment to all varieties of fish dishes.*

ROSE

- 5 MERLOT ROSE** (Vistamar- Chile) **£12.95**
A predominance red fruits, cherries & raspberries, & a soft acidity
- 6 ZINFANDEL BLUSH** (Pacific Heights- California, USA) **£12.95**
Stylish wine with an aroma of strawberries & raspberries
- 13 SHIRAZ ROSE** (Elementos- Argentina) **£15.95**
Lively, full rose, with excellent, crisp fruit flavours

RED

- 14 MERLOT** (Las Montanas- Chile) **£12.95**
Ripe, plummy flavours, rounded & smooth
- 15 SHIRAZ** (Auction House- Australia) **£12.95**
Robust, fruity & flavoursome
- 16 RIOJA** (Cazziral Tempranillo- Spain) **£16.95**
Made from 100% Tempranillo grapes, dark and easy drinking
- 17 CABERNET SAUVIGNON** (Nugan Estate Australia) **£14.95**
Very ripe grapes, & with classic blackcurrant & mint tastes
- 18 MERLOT** (Grant Burge- Australia) **£15.25**
Smooth & velvety, with full flavoured spicy fruits
- 19 SHIRAZ** (Elementos- Argentina) **£15.95**
Masses of ripe black fruits, and a long lingering finish
- 20 PINOTAGE** (Neil Joubert- South Africa) **£16.95**
Tantalising aroma, intense in colour & bold berry flavours

RECOMMENDED WINE OF THE MONTH

RED

- Don Cristobal Malbec (Argentina) £17.95**
From the famous Don Cristobal 1492 vineyard south of Mendoza City. This Malbec is intensely violet in colour with lots of blackberries and some spiciness in the mouth. Partial ageing in French oaks rounds the wine off well.

SPARKLING & CHAMPAGNE

- 21 PROSECCO CASAGHELLER ROSE** (Italy) **£16.95**
Crisp, dry & a refreshing finish, with a concentration of red berries
- 22 CAVA PORTACELI ROSE** (Spain) **£15.75**
Fashionably pink, ripe fruits, fresh & fun!
- 23 CAVA PORTACELI BRUT** (Spain) **£15.75**
One of Spain's best sparklers! Soft and very fruity
- 24 LANSON BLACK LABEL** **£29.95**
One of the brand leaders, lemon & sherbet flavours, & great value
- 25 MOET et CHANDON BRUT NV** **£39.95**
Still the Champagne brand leader with quality & style