

IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER
OF STAFF BEFORE YOU ORDER FOOD AND DRINKS.



The
MANOR HOUSE
Of WHITTINGTON

Here at The Manor House of Whittington we love our food.
So we keep things simple by doing our best to pick
quality ingredients, cooked perfectly to give you lots
of flavour. One way we do this is by using our
Josper charcoal oven for some of our dishes. It cooks
really quickly at 400 degrees meaning you get
a great smoky, juicy flavour; perfect for our steaks.

DINNER

STARTERS

Marinated duck skewers, spring onion, ginger & noodle salad, sticky soy dressing
£7.50

Sautéed mushrooms, garlic & tarragon cream sauce, toasted sourdough (v)
£5.95

Smoked salmon, pickled cucumber, apple & fennel salad, dill cream cheese, rye bread
£6.95

Pork, apricot & hazelnut terrine, chutney, toasted sourdough
£6.95

Spiced squash & ginger soup, chive crème fraiche, toasted brown bloomer, salted butter (v)
£5.50

Josper roasted mussels, fresh lemon, parsley
£6.50

SHARERS

Marinated olives (v)
£2.95

Hummus, olives, peppers, feta, warm pitta (v)
£7.50

Rosemary & garlic baked camembert, toasted sourdough, sticky onion jam
£10.95

Pork sharer; honey-glazed sausages, pork, apricot & hazelnut terrine, honey-glazed ham, bbq baby back ribs, chutney, smoky tomato ketchup, toasted sourdough
£15.95

MAINS

Caesar salad; little gem lettuce, spinach, sun-dried tomatoes, brown butter croûtons, pumpkin seeds, soft boiled egg (v).....£8.95
Add Josper grilled chicken breast £3.00
Add pan-fried sea bream £4.00

Balsamic pulled beef burger; beef patty, balsamic pulled beef short rib, smoky tomato ketchup, seeded cream enriched bun, mustard & rapeseed mayonnaise, skinny fries.....£12.95

Wild mushroom linguine, sautéed spinach, black truffle, wild rocket (v).....£10.50

Gloucester Old Spot sausages, creamed mash, bacon, green beans, onion gravy.....£10.50

Roasted squash, carrot & red onion salad, goat's cheese, toasted seeds (v).....£9.95

Roasted curried cauliflower, white bean mash, wilted spinach, crispy onion bhaji (v).....£10.95

Red mullet & mussel fish stew, tomato sauce, samphire, toasted sourdough, garlic mayonnaise.....£13.95

Roast chicken breast, Chantenay carrots, herbs, roasted new potatoes, marinated mozzarella, prosciutto ham, chicken truffle sauce.....£12.95
We serve this dish in the paper it's cooked in to retain all the flavours

Ale battered fish, triple cooked chips, sweet mushy garden peas, rapeseed mayonnaise, tartare sauce.....£11.95

Ox cheek & kidney pie, creamed cabbage, peas & smoked bacon, creamed mash, gravy.....£14.95

Pan-fried rump of lamb, pommes anna, ratatouille, anchovy hollandaise.....£15.95

Pan-fried sea bream, leek & potato risotto, tender stem broccoli, lemon butter sauce.....£13.95
We make our risotto with potato not rice

SIDES

Skinny fries (v).....£2.95 / Sweet potato fries (v).....£3.50 / Triple cooked chips (v).....£3.50
Mac & cheese (v).....£3.50 / Creamed cabbage, peas & smoked bacon.....£2.95
Sourdough & butter (v).....£2.50 / Caesar salad (v).....£2.95

CHARCOAL OVEN STEAKS

We've handpicked the finest producers of beef across Britain and the US who provide us with the best quality cuts all matured for a minimum of 28 days. When we cook your steak in our Josper charcoal oven you get the best cut, cooked perfectly and full of smoky flavour.

Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with triple cooked chips, truffle butter, charcoal grilled vine tomatoes and a Josper smoked Portobello mushroom.

BRITISH ISLES

8oz RUMP (35 DAY AGED).....£16.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

8oz SIRLOIN (35 DAY AGED).....£19.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE (35 DAY AGED).....£22.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET (28 DAY AGED).....£25.95

The most prized cut of them all, the fillet is incredibly tender.

USDA

10oz RIB EYE.....£29.95

Exceptional quality beef from the States, a USDA grade rib eye with great marbling which creates superior flavour.

LARGER CUTS

14oz CÔTE DE BOEUF (35 DAY AGED).....£28.95

From the Welsh Cambrian Mountains. A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

SHARING STEAKS

35oz BULL'S HEAD (28 DAY AGED).....£24.50

A double bone in rib eye which has been butterflied.

PRICE PER PERSON
FOR TWO TO SHARE

20oz CHATEAUBRIAND (28 DAY AGED).....£28.50

The classic cut to share, taken from the centre tenderloin, next to the fillet.

PRICE PER PERSON
FOR TWO TO SHARE

PEPPERCORN / BÉARNAISE £1.95 EACH

WOOD FIRED PIZZAS

When it comes to pizza we like to think that ours are pretty special.

Using our very own dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

You can even go and watch them being made.

Marinated buffalo mozzarella, mozzarella, sun-dried tomatoes, basil (v).....£7.95

Salami pepperoni, sweet piquanté peppers, green chillies, jalapeños.....£9.95

Prosciutto ham, sun-dried tomatoes, buffalo mozzarella, caramelised pineapple.....£9.75

Spicy chilli chicken, red onion, garlic, chilli, sweet piquanté peppers, goat's cheese.....£9.75

Smoked streaky bacon, West Country brie, red onion, sun-dried tomatoes.....£9.75

Mascarpone, spinach, black olives, soft boiled egg, grated nutmeg (v).....£8.75

Chorizo iberico, salami pepperoni, beef ragu, prosciutto ham.....£11.50

Smoked salmon, lemon & parsley butter base, crème fraîche, marinated buffalo mozzarella, samphire, soft boiled egg, crispy fried capers.....£12.50

SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.

GARLIC DOUGH BALLS (v).....£4.00

TOMATO & PARMESAN DOUGH BALLS.....£4.00

DESSERTS

Chocolate brownie, rice krispie shard, vanilla ice cream (v).....	£6.25
Apple crumble tart, vanilla ice cream (v).....	£6.25
Sticky toffee pudding, fudge, spiced treacle sauce, vanilla pod ice cream (v).....	£6.25
Tiramisu; coffee mousse, vanilla sponge, mascarpone cream, honeycomb, chocolate (v).....	£6.25
Vanilla panna cotta, roasted pear, pecans, butterscotch sauce (v).....	£6.25
Cheese plate; Blue Monday, Tunworth, Montgomery Cheddar, crackers, grapes, apricot & ginger chutney.....	£8.95
Sharer; mini chocolate brownies, mini sticky toffee puddings, vanilla panna cotta (v).....	£13.50

DESSERT WINES

	125ML	BOTTLE
QUADY WINERY, ESSENSIA		
ORANGE MUSCAT , USA 15%.....	£7.90	£23.00
Sweet oranges, apricots and balanced with a fine citric acidity		
CARLO PELLEGRINO, PASSITO		
DI PANTELLERIA , ITALY 15%.....	£7.90	£23.00
Complex & elegant in style, dried fruits & apricots - this one lasts		
SAINT CLAIR, AWATERE		
NOBLE RIESLING , NEW ZEALAND 12.5%.....	£10.55	£31.00
This is lush - pear & stone fruit with long lingering sweet honey finish		
CASTELNAU DE SUDUIRAUNT,		
SAUTERNES , FRANCE 14%.....	£10.55	£31.00
Big, sickly, gorgeous, beautiful flavour - the ultimate dessert wine for us		

HOT DRINKS

Latte.....	£2.40
Espresso.....	£2.30
Double espresso.....	£2.80
Mocha.....	£2.40
Americano.....	£2.30
Cappuccino.....	£2.40
Hot chocolate.....	£2.60

BREW TEA CO.

£2.20 EACH

English breakfast
Earl grey
Moroccan mint
Green tea
Fruit punch
Decaffeinated tea

ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. WE REGRET THAT WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM NUTS OR NUT DERIVATIVES.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE.

IF YOU SEE A (V) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGETARIANS. OUR FOOD IS GM-FREE. WHERE WE STATE A WEIGHT, IT'S A RAW WEIGHT AND 1OZ EQUALS APPROXIMATELY 28 GRAMS. SOME OF OUR FISH AND POULTRY DISHES MAY CONTAIN BONES.