

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

*Our Sunday menu is available between
12pm - 5pm and our last booking for
roasts is at 4pm, but once they're gone,
they're gone so arrive early!*

SUNDAY MENU

STARTERS

Charcoal oven-roasted marinated duck skewers, Asian salad, sticky plum dressing, toasted sesame
£7.50

Chorizo & black pudding sausage roll, fruity brown sauce
£5.95

Smoked mackerel & horseradish pâté, grilled sourdough
£5.50

Sautéed mushrooms, garlic & tarragon cream sauce, toasted Campaillou (V)
£5.50

Seared squid, Chinese leaves, mange tout, chilli & peanut dressing
£5.50

ROASTS

Our meat roasts come with beef dripping roast potatoes, honey-roasted carrots and parsnips, cauliflower cheese, brown butter croûtons, a Yorkshire pudding and rich gravy.

For vegetarians we serve roast potatoes and Yorkshires that haven't been cooked in beef dripping.

British sirloin & short rib.....	£15.95
12 hour brined British chicken.....	£13.95
Slow-cooked belly of pork & crackling.....	£13.95
Homemade nut roast (V).....	£11.95

Children's roast – choose any of our delicious roast dinners with all the trimmings; half the portion & half the price – perfect for those aged 5-12 years old.

MAINS

Honey roasted butternut squash, sage & ricotta tart, warm black olive & potato salad (V).....£9.95

Pan-fried hake, mussels, samphire, new potatoes, creamy saffron sauce.....£13.95

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

Kale and roasted chestnut Caesar salad, brown butter croûtons, pumpkin seeds, soft boiled egg (V)..... £8.95
Add Jospur grilled chicken breast £3.00
or charred salmon fillet £4.00

The Manor House burger; pulled beef short rib, sticky bacon & onion jam, seeded cream enriched bun, mustard & rapeseed mayonnaise, skinny fries.....£12.95

SIDES

Skinny fries.....£2.95 / Sweet potato fries.....£3.50 / Tomato and rocket salad.....£2.95
Blistered green beans, chilli & garlic.....£3.50 / Curly kale.....£2.95 / Buttered new potatoes.....£2.95

CHARCOAL OVEN STEAKS

All our beef is sourced from John Penny & Son, who have been at Low Green Farm in Yorkshire for over 200 years. It is matured for a minimum of 28 days and comes from pure bred Limousin and Charolais cattle.

The cows are fed on grass for as much of the year as possible and their stalls are even fitted with a special massage machine to keep them relaxed!

Cooked over 400 degree coals in our Josper charcoal oven.

All our steaks are served with triple cooked chips, soy-glazed beef tomato, confit garlic mushroom & dressed rocket.

8 OZ RUMP (35 DAY AGED).....£18.95

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

8 OZ SIRLOIN (35 DAY AGED).....£22.95

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

10 OZ RIB EYE (35 DAY AGED).....£23.95

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

8 OZ FILLET (28 DAY AGED).....£24.95

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

20 OZ CHATEAUBRIAND (28 DAY AGED).....£26.95

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 favourite 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, peppadew peppers, green chillies, jalapeños.....£9.95

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

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

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

Goat's cheese, marinated mozzarella, peppadew peppers, spinach, olives (V).....£8.75

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

Smoked mackerel, king prawns, confit garlic butter base, marinated mozzarella, mascarpone, rocket, soft boiled egg.....£12.50

GARLIC BREAD.....£3.00
Stone baked pizza dough, confit garlic butter, flat leaf parsley (V)

TOMATO BREAD.....£3.50
Stone baked pizza dough, confit garlic butter, tomato sauce, chilli oil (V)

..... DESSERTS

- Goosey dark chocolate brownie, vanilla
bean ice cream (V).....£5.95
- Rich, sticky date & toffee pudding,
clotted cream (V).....£5.95
- Granny Smith apple & pear crumble (V).....£5.95
- The Manor House sharer; mini goosey
chocolate brownie, mini sticky date & toffee pudding,
lemon curd cheesecake, mini chocolate mousse &
salted caramel sundae (V).....£10.95
- Lemon curd cheesecake, winter berry
compote (V).....£5.50
- Salted caramel, chocolate mousse, chocolate brownie
& caramel ice cream sundae (V).....£6.50
- The Manor House cheeseboard;
crackers, frozen grapes, apple & cider chutney.....£7.50

..... 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
Dried fruits and apricots; elegant in style
- SAINT CLAIR, AWATERE
NOBLE RIESLING, NEW ZEALAND 12.5%.....£10.55 £31.00
Pear and stone fruits with a long lingering
sweet honey finish
- CASTELNAU DE SUDUIRAUNT,
SAUTERNES, FRANCE 14%.....£10.55 £31.00
Aromas of orange blossom and spices;
soft and delicate

..... HOT DRINKS

- Caffé 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

