

Manor Restaurant

TO BEGIN WITH

Chef's homemade soup of the day, crusty focaccia	£6.00
Warm goat cheese, red onion marmalade, spinach	£6.50
Griddled asparagus, black pepper, parmesan	£7.50
Avocado terrine, toasted hazelnut	£7.00

THE MAIN EVENT

West Country rib eye steak, chips, tomato, mushrooms	£18.00
Homemade beef burger, bacon, brie & cranberry, chips	£12.50
Pan roasted Cornish hake, sauté potatoes, spinach, onion, beans	£13.00
Rump of English Lamb, gratin potatoes, beans	£14.00
Pan fried bream, fennel, samphire, roasted peppers	£13.00
Tribute beer battered catch of the day, chips, mushy peas, tartar sauce	£12.50
Griddled 10oz horseshoe gammon steak, 2 hen's eggs, chips, peas	£12.50
Honey baked ham hock, creamed potato, crushed peas	£12.50
Sautéed chicken curry, steamed rice, poppadum, mango chutney	£12.50
Grilled Cornish gurnard, fowey scallops, leek gnocchi	£12.00
Chicken, bacon & chorizo pasta, parmesan cheese	£12.00
Butternut squash, spinach & blue cheese risotto	£12.00

SIDES

New potatoes, chips, seasonal salad, garlic bread	each item	£3.50
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For any Food Allergies or Intolerances, please speak to your server about the ingredients in your meal.

FOR THOSE GUESTS ON DBB TERMS, AN ALLOWANCE OF £30.00 PER PERSON WILL APPLY TOWARDS ANYTHING FROM THE DINNER MENU

Indulgence

TO FINISH

Iced banana parfait, banana bread, butterscotch sauce	£6.75
Hand picked Cornish strawberries, Trewithen farm clotted cream	£6.75
Lemon curd cheesecake, Cornish mead syrup	£6.75
A selection of Cornish dairy ice creams	£5.50
A selection of Cornish cheeses served with biscuits, grapes & chutney	£8.25



Freshly filtered Cornish coffee and petit fours	£3.00 per person
Twinings speciality fruit and herb teas	£1.80 per person
Selection of liqueur coffees available	from £4.00 per person

