

ARE YOU A MEMBER OF OUR LUNCH CLUB?

Not a member yet? Join us and enjoy our Lunch Club benefits.

Lunch Club dishes

Look out for the ● next to dishes included in our Lunch Club.



LOUNGE MENU

NIBBLES

MARINATED OLIVES & BREAD V, VE	£7.00	PAPRIKA SPICED HALLOUMI FRIES Chipotle mayo V	£7.00
MANOR SAUSAGE ROLL Onion jam	£7.00	BUTTERNUT SQUASH ARANCINI V, VE, GF, DF	£7.00

SANDWICHES & LIGHT BITES

CHICKEN CAESAR WRAP ● Grilled chicken, tomato, baby gem, parmesan	£12.00	DOUBLE GLOUCESTER CHEESE SANDWICH ● Branston pickle V	£12.00
TOMATO & MOZZARELLA WRAP ● Rocket, pesto V	£12.00	HONEY BAKED HAM SANDWICH ● Wholegrain mustard	£12.00
CHICKEN TIKKA PITTA ● Baby gem, red onion, chillies, beetroot houmous, chipotle aioli DF	£12.00	SMOKED SALMON SANDWICH ● Chive cream cheese, cucumber	£13.00
Add skinny fries	£4.00	ROAST BEEF SANDWICH ● Rocket, horseradish mayo <i>Sandwiches are served with crisps and salad. Brown or white bread, gluten free bread available</i>	£13.00
		Upgrade crisps to skinny fries	£4.00

HAND STRETCHED PIZZAS

MARGHERITA ● Tomato, basil, mozzarella V	£16.00	FUNGHI ● Garlic butter, mozzarella, spinach, mushrooms V	£17.00
MEAT FEAST ● Tomato, mozzarella, ham, chicken, pepperoni	£18.00		

Dietary & Allergen Notice

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.
(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten- Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable



LOUNGE MENU

AFTERNOON TEA

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Sandwiches, cakes, scone, tea/coffee

£27.00

CREAM TEA

Scone, jam, cream, tea/coffee *V, GFA*

£8.00

MAINS

100Z SIRLOIN STEAK

Triple-cooked chips, oven-roasted
confit garlic, truffle butter,
tenderstem broccoli *GF*

£36.00

FALAFEL SALAD ●

Mixed leaves, cucumber, feta,
pomegranate, sweetcorn, maple
lemon dressing *V, VE, DF, GF*

£16.00

PENNE PASTA ●

Peppers, courgette, onion, cherry
tomato, feta, spinach, artichoke *V, VE,
DF, GF*

£16.00

CRISPY CHICKEN SALAD ●

Chicken, crunchy veg, sweet chilli,
mustard & chipotle mayo *DF*

£16.00

WILD MUSHROOM LINGUINE

(Add on King Prawns +£5)

Chive cream sauce, parmesan flakes, chives

£18.00

MANOR GOURMET BURGER

Cheese, chorizo, horseradish
mayo, onion chutney, brioche,
skinny fries

£19.00

SIDES & SHARING

SKINNY FRIES *V, GF*

£6.00

GARLIC BREAD *V*

£6.00

SWEET POTATO FRIES *V, GF*

£6.00

MIXED LEAF SALAD *V, VE, DF*

£6.00

BAKED CAMEMBERT

Honey, garlic, rosemary, focaccia

£22.00

ANTIPASTI PLATTER

Cured meats, stuffed peppers,
chutney, artichoke, fresh *V**,
*VE**, *GFA*

£32.00

SWEET TREATS

LEMON MERINGUE PIE *(great to share)*

Lemon curd, crème cheese mousse
layered on biscuit base, vanilla ice cream,
fluffy Italian meringue *V*

£12.00

WARM CHOCOLATE BROWNIE

Chocolate fudge sauce, vanilla
ice cream *V*

£9.00

FRUIT PLATTER

Watermelon, pineapple, melon,
strawberries, mango *V, VE, DF, GF*

£9.00