

Outside? Please check we can take your order.

Allergy? Please speak to a member of our team before ordering.

Starters . Nibbles

Mixed Olives in Chilli Oil (v/Vg) 4.95 Hummus Dipper (v/Vg)

Warm pitta bread strips served with classic hummus to dip and dressed salad garnish (v/vg) 5.50

Cheese Nachos (GF) (v)

Tortilla Chips with jalapenos & melted cheese, topped with salsa, guacamole & sour cream. 6.75

Dusted Calamari

Served with aioli dip, lemon wedge & dressed salad garnish 7.50

Homemade Chicken Liver Pate

Served with toast, dressed salad garnish & chutney (GF toast available) 7.25

Creamy Garlic Mushrooms (V)

Garlic ciabatta half topped with a creamy garlic sauce (GF roll available) 6.95

Whole Boxed Baked Camembert (v) 250g

Stuffed with garlic & rosemary served with dipping roll, dressed salad garnish & chutney (GF roll available*) 12.95

Salads

Mozzarella Salad (GF) (v)

on a bed of mixed baby leaves with red onion, pepper, cucumber & tomato slices, topped with toasted pine nuts. Dressed with green pesto 12.50

Dusted Calamari Salad

on a bed of mixed baby leaves with
red onion, pepper, cucumber & tomato slices, topped
with toasted pine nuts & balsamic glaze. 13.95
Add aioli dip +1.00

Sides

Garlic bread (v)	3.25
Bowl of chips (v/Vg/gf)	3.50
Bowl of cheesy chips (v/gf)	4.50
Homemade coleslaw (v/gf)	3.25
New potatoes (v/Vg/gf)	3.50
Bowl of Skinny Fries (v/Vg/gf)	3.50
Side Salad with balsamic (v/Vg/gf)	2.95

Our Favourite's

Rack of Ribs (GF)

Slow cooked BBQ pork ribs served with chips, salad & homemade coleslaw Full Rack: 16.95

Half Rack: 14.95

Thai Style Cod En Papillote (GF)

Cod fillets in Thai spices with julienne vegetables served with rice.

Cajun Style Chicken

Cajun spiced chicken breast served with chargrilled pitta bread, mixed olives, aioli dip & dressed salad garnish 14.50

Classics

Hunters Chicken (GF)

BBQ marinated chicken breast, topped with bacon & cheese served with chips & dressed salad. 13.95

10oz Rump Steak - Philip Warren's Butchers

Served with a whole roasted tomato, mushrooms, chips & onion rings (GF no onion rings) 22.95

Fancy a sauce?

Peppercorn or Stilton + 2.50

Chef's Curry of the Day (GF) (ask server for today's choice)

With rice & poppadom 12.95
Add mango chutney? + 1.00

Chickpea, Sweet Potato & Spinach Curry (v/Vg/GF)

With rice & poppadom 12.50 Add mango chutney? + 1.00

Beer Battered Cod & Chips

with chips, garden peas or dressed salad 13.95

Beef Burger - 6oz Philip Warren's

Warren's Butchers 6oz burger in a ciabatta bun with sliced tomato & leaves, served with chips & homemade coleslaw 12.95

Add Cheese + 1.00

Add Bacon + 1.50

Veggie Burger of the Day (v)

(ask server for today's choice)

served in a ciabatta bun with sliced tomato, mixed leaves, chips & homemade coleslaw 12.50

Fancy something different? Check out our specials board for our chef's creations.

Fancy another drink? Why not see if our over 18's. Sunset Lounge Bar is open.

For the Little Ones (12 & under)

Chicken Nuggets

Battered Mini Fish

Two Pork Sausages

All the above served with the choice of chips or new potatoes & salad or beans 6.95

Pasta (v/Vg)

Served in a tomato based sauce (v) 5.95

Add grated cheese + 1.00

Desserts

Homemade Chocolate Chip Brownie

A warm chocolate brownie made with milk, dark & white chocolate chips served with Rodda's Clotted Cream 6.95

Lemon Meringue Roulade (GF)

A lemon swirl with a meringue and cream filling, drizzled with lemon sauce 5.95

Warm Vegan Apple Pie (GF)(vG)

A slice of warm vegan apple pie dusted with icing sugar 6.50

If you would like to add a scoop of vanilla ice cream or a scoop of Rodda's Cornish clotted cream to any of the above desserts just add 1.00

Manor Mountain Sundae

Three scoops of vanilla ice cream topped with sweetened cream, chocolate sauce
& brownie pieces
7.25
Sorbet (GF/DF)

2 scoops of mango & passion fruit sorbet 4.25

Mini Desserts (12 & under)

Mini Chocolate Chip Brownie

A warm chocolate brownie made with milk, dark & white chocolate chips served with chocolate sauce & vanilla ice cream

4.95

Ice Cream Characters (see above)

Punky Penguin (vanilla) Toothy the Bear (strawberry) Kuaky the Chicken (chocolate)

3.50





Coffees & Cocktails

Americano	2.70
Cappuccino	3.00
Cafe Latte	2.90
Baileys Irish Cream 50ml	4.00
Brandy Courvoisier 25ml	3.20
Macallan 10 year old Whiskey 25ml	5.20

Irish Coffee:

Jameson's whiskey in espresso topped with double cream 6.95

Calypso Coffee:

Tia Maria in coffee topped with double cream 6.95

Espresso Martini:

Vanilla, Vodka, Kahlua and Espresso 9.00

Dark & Stormy:

Rum, Angostura Bitters, Lime juice and Ginger Beer 8.00

Fancy a different cocktail?

ask for our cocktail list.

 $\mathbf{GF} = \mathsf{Made}$ with Gluten Free Ingredients $\mathbf{V} = \mathsf{Suitable}$ for Vegetarians $\mathbf{Vg} = \mathsf{Suitable}$ for vegans.

We cannot guarantee completely allergen free meals due to the potential trace of allergens in the working kitchen. WM