

LIGHT BITES

Mixed Vegetable Soup	6.50
served with warm ciabatta roll	
(v) (gf roll available)	

Garlic Chilli Mixed Olives 5.25 Mixed olives in a garlic and chilli oil (gf/v/vG)

Hummous Dipper 5.75 Chargrilled pitta bread served with hummous to dip & a dressed salad garnish (v/vG)

Oven Baked Camembert 13.95 Stuffed with garlic & rosemary served with ciabatta, salad garnish & chutney (v) (gf roll available)

Dusted Calamari 8.25 served with aioli dip, lemon wedge & dressed salad garnish

Warm Garlic Ciabatta 4.50 Two ciabatta halves topped with garlic butter (v/vG) (gf roll available)

Creamy Garlic Mushrooms 6.95 Garlic ciabatta half topped with a creamy garlic & mushroom sauce (v) (gf roll available)

Duo Board 9.95 Chargrilled pitta bread strips to dip with classic hummous served with mixed olives in chilli oil (v/vG)

FROM THE SEA & GARDEN

Chefs Fish Pie 15.50

Cod, salmon & smoked haddock baked in a creamy sauce topped with a cheesy mash served with salad garnish (gf)

Chefs Fish Special

See today's specials board for the fish special and allergen information.

Beer Battered Cod 14.50

served in our local ale beer batter, with chips and salad garnish or peas (gf option available)

Feta & Mixed Olive Salad 14.25

served on a bed of baby mixed leaves, with red onion, mixed peppers and tomato slices topped with roasted pine nuts and balsamic glaze (gf/v) (vG no feta)

Dusted Calamari Salad 14.50

served on a bed of baby mixed leaves, with red onion, mixed peppers and tomato slices topped with roasted pine nuts and balsamic glaze add aioli dip 1.00

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CLASSICS &	CH	IARGRILLE	D
Chefs Chicken Curry of the served with plain rice and poppadu		d mango chutney 1.00	14.25
Spinach, Sweet Potato and served with plain rice and poppadu		-	13.95
Slow Roasted Rack of Ribs slow cooked bbq pork rack of ribs homemade coleslaw (gf)		n a bed of chips with	Half 19.50 Full 23.95
Cajun Spiced Chicken Cajun spiced chicken breast served olives, aioli dip & salad garnish (gf		•	14.95
10 oz Rump Steak Supplied by Philip Warrens butcher chips and mixed leaf (gf) add mushrooms 1.50 I add pepper	_		24.95
Hunters Chicken bbq marinated chicken breast topped with smoked bacon and melted cheddar cheese, served with chips and salad garnish (gf)			14.95 ar
BURGERS Choose your filling:			
Philip Warrens Butchers 6	oz Bee	f Burger	13.75
Vegan Burger of the Day (v/vG) ask for todays choice Cajun Chicken Breast (gf option available)		12.50	
		13.25	
All served in a ciabatta roll with chi Manor up add cheese 1.50 I a	='	_	
		,	SIDES
Homemade coleslaw (gf/v) Homemade spicy coleslaw (gf/v) Bowl of chips (gf/v/vG) Bowl of cheesy chips (gf/v)	3.50 3.95 4.25 5.50	New potatoes (gf/v/vG) Side salad (gf/v/vG) Onion Rings (v) Peppercorn or Stilton sauce	3.50 3.25 4.95 3.50
DESSERTS			
Homemade White Chocola	ate & St	rawberry Cheesecake	7.95
Lemon Meringue Roulade (gf/v)		6.95	
Homemade Chocolate Chi	p Brow	nie served with	7.95
clotted cream (v) If you would like to add a scoop o the		ce cream, or a scoop of clotted esserts add 1.50	cream to any of
Mango Sorbet (gf/v/vG)			4.95
The Manor Sundae (v)			8.25