

THE SOUTHCREST MANOR HOTEL

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TO START

TOMATO & ROASTED RED PEPPER SOUP * Garlic croutons (1,3,7) (V) (GFA)	£6	WILD MUSHROOM & CHICKEN TERRINE * Mustard relish, warm sour dough roll (1,9,10,12,13) (GFA)	£6.50
DEEP FRIED BRIE & PANCETTA WEDGES Cranberry dip (1,3,7,12) £1.00 supplement Vegetarian alternative available	£7	DEEP FRIED CALAMARI Baby leaf salad, saffron aioli (3,4,7,14) (GFA) £1.00 supplement	£7
CAPRESE SALAD * Beef tomato, buffalo mozzarella salad with basil pesto & balsamic reduction (7,8) (V) (GFA) Vegan option available with vegan cheese	£6	GARLIC & ROSEMARY BAKED CAMEMBERT Baked ciabatta dipping bread, roasted garlic bulb, caramelised fig (1,7) (V) (GFA) £5.00 supplement	£11

SIDES & LIGHT BITES

MARINATED OLIVES, CRUSTY BREAD, BALSAMIC & OLIVE OIL (VE) (1,3,7,13)	£4.25	CREAMED MASHED POTATO (V) (GFA) Vegan alternative available	£3.50
GARLIC & PARSLEY CIABATTA BREAD WITH OR WITHOUT CHEESE (1,3,7,13) Vegan alternative available	£4	BUTTERED CHANTENAY CARROTS & GREENS (V) (GFA) Vegan alternative available	£3.50
DEEP FRIED HALLOUMI, TOMATO CHUTNEY (GFA) (7,9) Vegan alternative available with vegan cheese	£4.50	ROCKET & PARMESAN SALAD (V) (GFA)	£3
HONEY CHORIZO (1,7)	£4.50	TUNA MELT * Tuna & cheese sauce oven baked melt, manor slaw, dressed baby leaves, skin on chips (1,3,4,7)	£10
SELECTION OF BREADS WITH GARLIC BUTTER & CHILLI BUTTER (1,7)	£4.50	CROQUE MONSIEUR * Oven baked ham & cheese bloomer bread sandwich, cheese sauce glaze, manor slaw, dressed baby leaves, skin on chips (1,3,7) Vegetarian alternative available	£10
SKIN ON CHIPS (V) (VE) (GFA)	£3.50		
ONION RINGS (V)	£3.50		

MAIN COURSES

CHICKEN & BACON CAESAR SALAD * Baby gem, Caesar dressing, (with/without) anchovies, crispy bacon, croutons, parmesan shavings, chargrilled chicken breast (1,3,4,7,12) (GFA) Or available with vegan cheese for a vegan alternative	£13	OVEN BAKED HAKE FILLET Sauté potatoes, chorizo, pak choi, baby corn, pesto (1,2,4,8,14) (**) (GFA) £1.50 supplement	£15.50
CHARGRILLED PORK CUTLET * Gnocchi, spinach, oyster mushroom, blue cheese sauce (1,3,7)	£14	BEER BATTERED HADDOCK FILLET * Skin on chips, tartar sauce, crushed minted peas, chargrilled lemon (1,3,4,9,10) (**)	£13
CHICK PEA & LENTIL DAHL * Turmeric scented rice, naan bread, mint yoghurt (1,7,9,10) (V) Add a chicken breast for £5.00 Vegan alternative available	£13	GARLIC & ROSEMARY LAMB LEG STEAK Tomato & red onion salad, mint yogurt, skin on chips (GFA) £1.50 supplement	£15.50
		WILD MUSHROOM RISOTTO * Dressed watercress salad, parmesan crisp (V) (GFA) Vegan alternative available	£11

FROM THE GRILL

GRILLED MUSHROOM & HALLOUMI BURGER * Toasted brioche bun, gherkin, sweet caramelised onions, dressed rocket & semi dried tomato salad, burger relish & skin on chips (1,3,7,9,13) (V) Vegan option available with vegan cheese	£13	MANOR GOURMET BEEF BURGER * Toasted brioche bun, gherkin, sweet caramelised onions, dressed rocket & semi dried tomato salad, burger relish & skin on chips (1,3,7,9,12,13)	£14
CAJUN CHICKEN BURGER * Toasted brioche bun, gherkin, sweet caramelised onions, dressed rocket & semi dried tomato salad, burger relish & skin on chips (1,3,7,9,12,13)	£14	10oz RIBEYE STEAK Confit tomato, field mushroom, garlic butter, skin on chips, onion rings, watercress (1,3,7,13) (^) (GFA) £8.00 supplement Add peppercorn sauce £2.00 Add blue cheese sauce £2.00	£22

For dishes from the grill
Add Mature Cheddar Cheese **£1.00**
Add Grilled Bacon **£1.00**

SUNDAY ROAST MAIN COURSES

Available Sunday 12.30 till 5.00pm

ROAST SIRLOIN OF ENGLISH BEEF Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)	£15	ROAST BEEF, TURKEY & GAMMON Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)	£15
ROAST TURKEY BREAST Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)	£12	VEGETARIAN NUT ROAST Yorkshire Pudding, Sage & Onion Stuffing & Vegetarian Gravy (1,3,7,10,13)	£12
ROAST GAMMON Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)	£12	<i>All Main Courses are served with a selection of Seasonal Vegetables. Please ask your server who will be happy to serve extra vegetables on request.</i>	

- Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
- Crustaceans for example prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans

- Milk
- Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
- Celery (including celeriac)
- Mustard
- Sesame

TO FINISH

BELGIAN WAFFLE * Salted caramel ice cream & sauce, Chantilly cream (1,3,7,13) (V)	£7.50
LEMON TART * Raspberry sorbet, meringue (3,7) (V) (GFA)	£7
CHOCOLATE DOME BROWNIE * White chocolate sauce (1,3,7) (V)	£7.50
VEGAN BLACKCURRANT CHEESECAKE * Coulis & fresh berries (1,2,6) (VE)	£7
ENGLISH CHEESEBOARD Cheddar, Stilton, Brie, caramelised red onion chutney, celery, cheese biscuits (1,6,7,8,9,10,12,13) (V) (GFA) £1.00 supplement	£8
ICE CREAM CREATIONS * (V) (GFA) Choose 3 scoops of either: Chocolate, Vanilla, Strawberry, Salted Caramel & Raspberry Sorbet	£6.50
2 of either: Chocolate Popping Candy, Meringue, Freeze Dried Raspberries, Crushed Shortbread Biscuits or Chocolate Brownie Pieces	
Choose a sauce of: Strawberry Coulis, Chocolate Sauce, Raspberry Coulis & Salted Caramel Sauce	

SPECIALITY TEA, COFFEE & APERITIFS

SPECIALITY BIRCHALLS TEA SELECTION

Peppermint	£2.95
Camomile	£2.95
English Breakfast	£2.95
Green	£2.95
Jasmine	£2.95
Earl Grey	£2.95

LAVAZZA COFFEE SELECTION

Espresso	£2.95
Double Espresso	£4.25
Cappuccino	£3.10
Latte	£3.20
Americano	£2.95
Americano with Milk	£3.10
Macchiato	£3.00
Flat White	£2.95 / £3.20
Mocha	£3.20
Hot Chocolate	£2.95
Decaffeinated Coffee	£2.95
Cafetiere of Coffee	£4.00

APERITIFS

Jamesons Irish Coffee	£5.50
Courvoisier French Coffee	£5.50
Calypso Tia Maria Coffee	£5.50
Baileys Irish Cream Coffee	£5.50
Italian Amaretto Coffee	£5.50
Gaelic Drambuie Coffee	£5.50

* Dishes included for dinner inclusive guests are marked with an asterisk

£ Denotes supplement for Dinner inclusive guests

** May contain small bones

^ Approximate weight uncooked

V Suitable for Vegetarians

VE Suitable for Vegans

GFA Gluten Free available

A tray charge will be applicable for Room Service

- Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
- Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
- Molluscs like clams, mussels, whelks, oysters, snails and squid

COCKTAILS

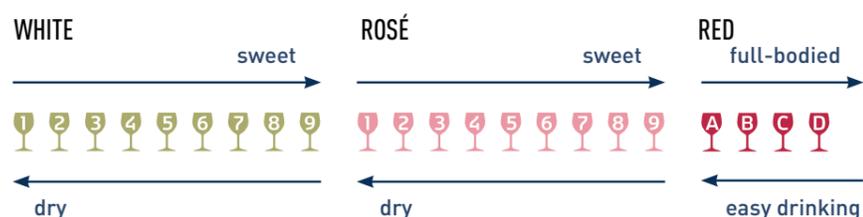
LONG ISLAND ICED TEA Vodka, gin, rum, triple sec, tequila, sugar syrup, cola dash.	£8.50	PURPLE RAIN Cherry Sourz, blue Curaçao, vodka, lemonade, sugar rim garnish.	£7.00
PINEAPPLE MARGARITA Tequila, triple sec, pineapple juice, lime cordial, pineapple garnish.	£7.50	COSMOPOLITAN Cointreau, vodka, cranberry juice, lime juice, orange peel garnish.	£7.00
SOUTHWOLD SLAMMER Amaretto, sloe gin, orange juice, cranberry juice, crushed ice.	£7.00	PINK GIN FIZZ Gordon's Pink Gin, Prosecco, lemonade, strawberry garnish.	£7.00
PORNSTAR MARTINI Absolut Vanilla Vodka, passionfruit purée, pineapple juice, vanilla syrup, passionfruit garnish. Served with a shot of Prosecco.	£8.50	TEQUILA SUNRISE Tequila, orange juice, grenadine, orange garnish.	£7.00

WHITE WINE

	175ML	250ML	BOTTLE
1 2 VILLA D'ELSA PINOT GRIGIO Veneto, Italy Soft floral hints, citrus fruits and notes of apples and pears on the long refreshing finish.	£4.90	£6.70	£18.95
2 2 NANDU SAUVIGNON BLANC Valle Central, Chile Juicy and fruity style of Sauvignon Blanc. Very easy drinking with citrus and tropical fruits and a lovely fresh finish.	£4.80	£6.50	£18.50
3 2 TOOMA RIVER CHARDONNAY RESERVE New South Wales, Australia Packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.	£4.90	£6.70	£18.95
4 2 CONO SUR BICICLETA VIOGNIER Valle Central, Chile Golden yellow in colour with rich aromas of apricots, white peaches and citrus. Silky and voluminous in the mouth with great concentration of stone fruits, a beautifully curvy white wine!			£22.50
5 3 LA LUCIANA GAVI Piemonte, Italy Zesty citrus fruit and lightly floral characters, with hints of apple and pear. Fresh, steely acidity and underlying mineral characters, balanced by notes of melon and stone fruit, and a touch of fennel and spice.			£26.50
6 3 GREYROCK MARLBOROUGH SAUVIGNON BLANC Marlborough, New Zealand Nettle & ripe tropical fruits on the nose along with limey flavours and a rich minerality on the palate, classic Marlborough Sauvignon this wine is sappy fresh, clean and delicious.			£26.50
7 1 LAROCHE PETIT CHABLIS Burgundy, France A delicious youthful character, the kind of wine you love to wake up your palate.			£30.95
8 2 CHAPOUTIER SCHIEFERKOPF RIESLING Baden, Germany Citrus, pineapple and mineral notes. Zippy acidity, the finish exhibits salty notes and is very aromatic.			£28.95

ROSÉ WINE

	175ML	250ML	BOTTLE
9 2 VILLA D'ELSA PINOT GRIGIO BLUSH Veneto, Italy Dry rose full of summer berries and citrus fruits - very refreshing and easy drinking.	£4.90	£6.70	£18.95
10 5 PIER 42 ZINFANDEL ROSE California, USA A lively rose wine with aromas of red summer fruits and juicy fruit on the palate.	£5.20	£7.00	£19.95



MINERAL WATER

STILL / SPARKLING WATER 1 Litre	BOTTLE	£3.00
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RED WINE

	175ML	250ML	BOTTLE
11 D SANTIANO CABERNET SAUVIGNON Valle Central, Chile Deep black fruit flavour with a supple and firm finish.	£4.90	£6.70	£18.95
12 C NANDU MERLOT Valle Central, Chile Soft and supple easy drinking Merlot with juicy red fruits of plums and berries with soft spice and tannins.	£4.80	£6.50	£18.50
13 C TOOMA RIVER SHIRAZ New South Wales, Australia Red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices.	£4.90	£6.70	£18.95
14 C TRIVENTO TRIBU MALBEC Mendoza, Argentina This full bodied, fruity red is balanced with a blend of forest fruit, plum jam and cherry flavours finishing with a good kick of soft tannins.	£5.70	£7.70	£21.95
15 D SOLAR VIEJO RIOJA CRIANZA Rioja, Spain Rich aromas of oak ageing, such as vanilla, ground coffee and spices, merge with intense notes of violet, and fruity flavours of raspberries and ripe strawberries.			£25.95
16 C GABBIANO CHIANTI Tuscany, Italy A young and enjoyable red wine, with bright cranberry and sour cherry flavours with subtle tannins and a light touch of oak.			£22.95
17 C OGIER HERITAGES COTES DU RHONE ROUGE Rhône Valley, France Expressive, elegant and complex nose with flavours of ripe red berries, light spice and hints of undergrowth. Full and very attractive palate with freshness and silky tannins.			£27.50
18 D CUVÉE DE L'HOSPICE CHATEAUNEUF DU PAPE Rhône Valley, France Intense and elegant - very harmonious with red fruits (cherry, raspberry and blackcurrant) melt with black pepper, eucalyptus and leather notes. Very full on the palate, pure fruit aromas with very elegant and attractive tannins.			£36.95

BUBBLES

	125ML	BOTTLE
19 2 ITALIA PROSECCO Veneto, Italy Pale green with lemon hues. Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy.	£8.00	£25.95
20 2 ITALIA PINOT GRIGIO ROSE SPUMANTE Veneto, Italy A lively Rose fizz with delicate aromas of red berries and a palate of lush, summer fruits. A fantastic aperitif. Ideal with light salads, pasta rice or summer pudding and cream.	£8.00	£25.95

CHAMPAGNE

	125ML	BOTTLE
21 1 COMTESSE DE GENLIS BRUT Champagne, France Fresh aromas mixed with characteristic sweet, doughy overtones, which are balanced by richer fruit, peach skin characters and classic baked biscuit flavours with a crisp citrus finish.	£10.00	£42.95
22 1 COMTESSE DE GENLIS ROSE Champagne, France Ripe strawberry and vanilla flavours, enhanced by classic baked biscuit characteristics and a crisp finish.	£10.00	£42.95
23 1 VEUVE CLIQUOT YELLOW LABEL NV Champagne, France A full, dry, rounded Champagne of consistently high quality.		£58.95