

# The Manor House of Whittington Sample Menu

## Nibbles

Charred sourdough, hummus, salted butter, olive oil (v) £3.50

Marinated olives (ve) £2.95

## Starters

Soy marinated duck, pickled cucumber, radish & spring onion noodle salad, sesame seed & soy glaze £8.50

Three cheese arancini, pickled red onion, Old Winchester, garlic mayo (v) £6.50

Josper smoked leek & potato soup, chive crème fraîche, charred sourdough (v) £5.50

Winter salad; roasted beetroot, radicchio, pomegranate seeds, maple glazed pecans, citrus dressing (ve) £5.50

Grilled mackerel fillet, escalivada salad, chilli, citrus dressing, charred sourdough £6.95

Crispy chorizo Scotch egg, spicy mayo, pea shoots £6.50

Ham hock ballotine, celeriac remoulade, charred sourdough £6.50

## Sharers

Baked British rosemary & garlic Camembert, charred sourdough, sweet apple chutney (v) £11.95

Meat Sharer; Crispy chorizo Scotch egg, sticky glazed chilli & thyme sausages, spicy mayo, pulled ham hock on charred sourdough, BBQ pulled brisket bonbon, celeriac remoulade, crispy sea salt potatoes, Dijon mustard mayo £14.95

Mezze Sharer; Three cheese arancini, escalivada salad, smoked baba ganoush, olives, hummus, charred sourdough (v) £12.95

Garlic dough balls (v) £4

Tomato & parmesan dough balls £4

Tomato pizza bread (v) £4

Garlic pizza bread (v) £4

## Main courses

Bacon & cheese burger; beef patty, maple bacon, Butlers Mature Cheddar, smoky tomato chutney, seeded brioche bun, garlic mayo, skinny fries £13.25

'Nduja & Manchego stuffed belly of pork, crispy pork skin, Josper roasted new potatoes, savoy cabbage, carrots & celeriac, gravy £14.95

Moroccan lamb rump, mint & yoghurt dressing, giant cous cous, hummus, Moroccan pickled slaw £16.50

Josper grilled sea bass, truffle mash, Old Winchester cheesy leeks, crispy shallots £14.95

Gloucester Old Spot sausages, spring onion mash, maple bacon, onion gravy £10.95

Smoky beef brisket burger; beef patty, smoky beef brisket, Gotcha Ketchup, Butlers Mature Cheddar, seeded brioche bun, garlic mayo, skinny fries £13.95

Roast chicken & pancetta pie with a butter puff pastry top, savoy cabbage, carrots & celeriac, chicken gravy £12.95

Ale battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce £13.25

Charred vegetable salad; broccoli, roasted peppers, courgettes, little gem lettuce, chilli, toasted sunflower seeds, Thai sesame dressing (ve) £9

Add grilled halloumi (v) £3

Add grilled chicken £4

Cumin roasted butternut squash & sweet potato curry, coconut sticky rice, cauliflower pakora (ve) £10.95

Leek, potato & cheese pie with a butter puff pastry top, savoy cabbage, carrots & celeriac, gravy (v) £10.95

Steamed mussels with chorizo & cider, skinny fries, charred sourdough £12.50

Pan - fried chicken breast, sautéed new potatoes, roasted chorizo, wilted spinach, wild mushroom sauce £12.95

### **Charcoal oven cooked steaks**

British isles

8oz Rump £17.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one

8oz Sirloin £20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

8oz Rib eye £23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling

8oz Fillet £26.95

The most prized cut of them all, the fillet is incredibly tender

Argentinian

12oz Rib eye £29.95

Exceptional quality beef from argentina, with great marbling which creates superior flavour

Larger cuts

18oz Côte de boeuf £31.95

A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour

The sharer

16oz Chateaubriand £56

The ultimate sharing cut. A whole 16oz's from the centre tenderloin, next to the fillet \*

For two \*£28 per person

Peppercorn / béarnaise £1.95 each

### **Wood fired pizzas**

Marinated buffalo mozzarella, mozzarella, semi - dried tomatoes, basil (v) £8.95

Salami pepperoni, peppadew peppers, green chillies, mozzarella, jalapeños £9.95

Prosciutto ham, semi - dried tomatoes, mozzarella, caramelised pineapple £9.75

Spicy chilli chicken, peppadew peppers, mozzarella, goat's cheese, red onion £10.25

Slow cooked lamb ragu, charred courgettes, feta, mint pesto £11.25

Chorizo ibérico, salami pepperoni, beef ragu, mozzarella, prosciutto ham £11.95

Our white pizzas below have no tomato base and plenty of cheese instead – trust us with this one

Caramelised onion, pickled red onion, Old Winchester, rocket (v) £9.75

Poached smoked haddock, king prawns, smoked anchovies, mascarpone, spring onions, Old Winchester, soft boiled hen egg £12.50

### **Sides**

Crispy sea salt potatoes (v\*) £3.50

Charred vegetable salad (ve) £3.50

Skinny fries (ve\*) £3.50

Sweet potato fries (ve\*) £3.50

Savoy cabbage, carrot & celeric (v) £3.50

Chorizo mac & cheese, sourdough crust For two to share £5

Old Winchester cheesy leeks, crispy shallots (v) £3.50

Triple cooked chips (ve\*) £3.50

Salt & vinegar onion rings (v\*) £3.50

## Desserts

Goey chocolate brownie, chocolate mousse, chocolate shard, vanilla pod ice cream (v)  
£6.50

Toffee apple profiterole, Bramley apple crème pat, toffee sauce, honeycomb crumble  
(v) £6.50

Winter berry Pavlova, cinnamon spiced berries, vanilla cream (v) £6.50

Orange marmalade bread & butter pudding, warm vanilla custard (v) £6.50

Sticky toffee pudding, toffee sauce, vanilla pod ice cream (v) £6.50

Cheese plate; Stilton, British Camembert, Butlers Mature Cheddar, crackers, grapes,  
apricot & ginger chutney (v) £8.95

Sharer; Goey chocolate brownie with chocolate mousse & chocolate shard, Winter  
berry Pavlova with cinnamon spiced berries & vanilla cream, Sticky toffee pudding  
with toffee sauce & vanilla pod ice cream (v) £14

(v) vegetarians, (v\*) we cannot guarantee