

# Main Menu

*The*  
**MANOR HOUSE**  
*Of* WHITTINGTON



Welcome to

*The Manor House of  
Whittington*

A stylish country pub and restaurant where you can escape, switch off and enjoy our carefully sourced and curated food & drinks.

**Allergen advice:** Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (\*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones.

Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

# Main Menu

## STARTERS

### HALLOUMI FRIES (V\*) 5.50

spring onion, Gotcha ketchup, spicy mayonnaise

### FRIED BUTTERMILK CHICKEN 6.75

spicy mayonnaise, jalapeños, micro coriander

### CARAMELISED ONION, THYME & CIDER SOUP (V) 5.95

giant Butler's Mature Cheddar crouton

### SPRING SALAD (VE) 6.25

maple-glazed carrots, orange segments, avocado, spinach leaves, mustard dressing, chilli toasted seeds

## SIDES

Skinny fries (VE\*) 3.50

Sweet potato fries (VE\*) 3.50

Skin-on chips (VE\*) 3.50

Charred vegetables & marinated Mozzarella salad (V) 3.50

Chorizo mac & cheese, sourdough crust 5.00

## LOOKING FOR OUR

# Drinks Menu?

Simply scan the QR code using the camera app on your phone



## MAINS

### BACON & CHEESE BURGER 13.75

dry-aged beef patty, maple-glazed bacon, smoked flat mushroom, Monterey Jack cheese, smoky ketchup, seeded brioche bun, skinny fries, truffle & herb mayonnaise

### CURRIED CAULIFLOWER BURGER (V\*) 11.50

cucumber raita, mango chutney, seeded brioche bun, skinny fries

### BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

### LEMON & THYME ROASTED CHICKEN BREAST 14.25

marinated Mozzarella, roasted carrots, sautéed new potatoes, crispy prosciutto, gravy

### ALE-BATTERED FISH & SKIN-ON CHIPS 13.75

sweet mushy garden peas, chunky tartare sauce

### CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V) 9.95

balsamic dressing

Add Grilled Chicken 4.00

## STONE-BAKED PIZZAS

*Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.*

### MARGHERITA (V) 8.95

with marinated buffalo Mozzarella, oak-smoked tomatoes, basil

### SALAMI PEPPERONI 9.95

with Peppadew® peppers, red chillies, jalapeños

### KOREAN-STYLE SPICY CHICKEN 10.75

with Peppadew® peppers, red onion, goat's curd, fresh chillies

### SPICY KING PRAWNS 12.75

with chorizo Ibérico, anchovies, rocket, lemon zest, fresh chillies

### CHESTNUT MUSHROOMS (V) 10.25

with white crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

### SMOKED PORK BELLY 11.75

with lime ricotta, spring onion, sweet chilli sauce, lime zest

### BEEF RAGU 12.50

with salami pepperoni, chorizo Ibérico, prosciutto ham

### PROSCIUTTO HAM 10.25

with caramelised pineapple, oak-smoked tomatoes

*Swap half of any pizza for our house salad with a balsamic dressing.*

Garlic dough balls (V) / Tomato & Parmesan dough balls 4.00 each

## CHAR-GRILL OVEN-COOKED STEAKS

*We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with skin-on chips, a smoked flat mushroom topped with tomato rarebit and watercress.*

### 8OZ RUMP 17.95

*Recommended medium.* One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one

### 8OZ SIRLOIN 20.95

*Recommended medium rare.* Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

### 8OZ RIB EYE 23.95

*Recommended medium.* 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

*Recommended medium rare.* The most prized cut of all, the fillet is incredibly tender

Béarnaise / Chimichurri / Peppercorn sauce 1.95 each

## DESSERTS

### BAKED LEMON CURD CHEESECAKE (V) 6.50

clotted cream, crème anglaise

### GOOEY CHOCOLATE BROWNIE (V) 6.50

vanilla pod ice cream, caramel sauce, honeycomb

# Lunch Menu

Available Monday - Friday 12-3pm

## MAINS

### MAPLE-GLAZED HAM 8.95

crispy fried egg, pineapple slaw, skin-on chips

### VEGETABLE FLATBREAD (V) 7.95

charred courgette, asparagus & whipped goat's cheese flatbread, rocket, green pesto

### PANZANELLA SALAD (VE) 7.95

roasted red peppers, cucumber, pickled onions, basil leaves, capers, crusty sourdough bread

### PAN-FRIED SMOKED HADDOCK FISH CAKES 8.50

poached egg, tartare Hollandaise, pea shoots

## BAGUETTES & SANDWICHES

*Served with Tyrrell's crisps and a house salad; rocket, radish, spring onion & cherry tomatoes.*

### SMOKED SALMON 8.50

lemon & dill cream, radish, pickled fennel, sourdough open sandwich

### ROASTED VEGETABLES (VE) 7.50

hummus, harissa-roasted chickpeas, sourdough open sandwich

### CORONATION CHICKEN 8.50

rustic white baguette

### GRILLED RUMP STEAK 9.50

Béarnaise sauce, crispy shallots, rustic white baguette