



The Manor House Menu

Light Bites & Starters

Chef's summer vegetable broth, home-grown garden herbs, crusty bread & butter
£4.25

Traditional prawn cocktail, Iceberg lettuce, lemon & Marie Rose sauce
£5.95

Classic devilled whitebait, garden leaves, lemon & garlic mayonnaise
£4.95

Watercress, vine ripened tomato, toasted walnuts & seeds, warm Wensleydale croutons
£5.25

Pressed ham hock terrine, pickle salad & soft boiled hen's egg
£5.75

Refreshing Melon, home-made sorbet & home-grown garden mint
£4.95

Main Courses

8oz 28days matured North Yorkshire sirloin steak, traditional garnish
beer battered onion rings, hand-cut chips
£15.50 (£4.50 supplement)

Rustic Yorkshire Dales lamb shoulder shepherds pie,
buttered market vegetables & greens
£13.95

Home-made pork faggots, mashed potatoes,
buttered seasonal greens & rich pan juices
£11.95

Slow roast lemon & thyme free range chicken quarter,
roasted vine ripened cherry tomato,
dilled potato & fennel salad,
£10.95

Fresh salmon supreme poached in a summer vegetable broth,
crab bacon & spring onion cake
£12.45

Scampi, hand-cut chips, fresh garden peas,
crisp salad leaves & lemon
£12.95

Beer battered haddock & chips, pea puree, lemon,
tartare sauce, bread & butter
£9.95

Vegetarian dish of the day
£9.95

Sides – £2.25

Seasonal vegetables
Hand-cut chunky chips
Chef's chopped salad
Mashed potatoes
Roasted garlic & rosemary new potatoes
Onion rings

Our suppliers advise us that all our ingredients are GM free.
Guests ordering steaks cooked blue, rare or medium rare do so at their own risk
We try to source our ingredients responsibly, seasonally & locally where possible.