

THE SUNDAY MENU... our favourite day of the week

AVAILABLE FROM MIDDAY UNTIL LATE

HELLO SPRING MENU

GOODBYE WINTER!
£22 PER PERSON

Chef's Soup of the Day
Crusty fresh bread and butter (V) (GF*)

Chicken Liver Pâté
With spiced red onion jam, pickles and toasted brioche bread (GF*)

6hr Slow Roast English Beef
Served with all the trimmings (GF*)

Roast Cheshire Turkey
Served with pork and cranberry stuffing and pigs in blankets (GF*)

Yorkshire Rhubarb Gin Trifle
With homemade parkin

Apple and Rhubarb Crumble
Served with vanilla custard



WHOLE FISH OF THE DAY

SEE BLACKBOARD OR SPEAK TO YOUR SERVER

£15.50

NIBBLES AND SHARERS...

Marinated Olives Kalamata and Puttanesca £3.50 (V) (GF*)

Puffed Pork Scratchings £3.00
Homemade with apple sauce. Perfect with a pint!

Lemon and Coriander Hummus with Homemade Flatbreads £8.95
Served with spring crudités (V)

Stone Baked Garlic Bread £8.50
With garden rosemary and mozzarella cooked in our stone based pizza oven (V)

A Selection of Baked Breads £8.95
With herb butter, olive tapenade, olive oil and balsamic oil (V)

TO START...

Gambas Pil Pil £8.95
Large King prawns pan fried in garlic, tomato, coriander, lemon oil, served with a garlic ciabatta (♦Sup £2) (GF*)

Applewood Smoked Cheddar and Haddock Fishcakes ♦ £7.25
Crispy poached egg, curried mayonnaise and chervil

Chicken Liver Pâté ♦ £6.95
With spiced red onion jam, pickles and toasted brioche bread (GF*)

Vietnamese Crispy Chilli Beef ♦ £7.50 / £13.95
With plum and sweet chilli sauce, cashew nut, sesame, egg noodles, stir fried vegetables

Grilled Fresh Mackerel ♦ £7.95
Served with a light horseradish cream, pickled rhubarb and pea shoots (GF*)

Hazelnut Baked Goats Cheese ♦ £6.95
Toasted sourdough, roquito peppers, rhubarb puree and rocket (V)

Chef's Soup of the Day ♦ £5.25
Crusty fresh bread and butter (V) (GF*)

ROASTS...

WHEN THEY HAVE GONE THEY HAVE GONE!

6hr Slow Roast English Beef Small £10 / Regular £13
With all the trimmings (GF*)

Free Range Buttercross Pork Belly £14
Puffed crackling and apple puree (GF*)

Slow Roast Lamb Shank £16
Minted gravy (GF*)

Roast Cheshire Turkey Small £10 / Regular £12
With pork and cranberry stuffing, and pigs in blankets (GF*)

Fill Your Boots Roast £15
Roast English beef, roast Cheshire turkey, roast chicken breast (GF*)

Sharing's Caring

Manor House Sharing Platter £25
Roast beef, roast turkey, half a roast chicken (serves 2 only) (GF*)

Whole Roast Chicken £22
Homemade stuffing and a pigs in blankets (serves 2 only) (GF*)

All our roasts and sharing dishes are served with creamed mashed potato, roast carrot, cauliflower cheese, winter greens, roast potatoes, Yorkshire puddings and a proper gravy!

THE MAIN EVENT...

Fresh Fish and Chips ♦ £10 / £13.50
West Coast Cod, Stables bitter batter, twice cooked chips, minted mushy peas, homemade tartare sauce

Great North Steak and Ale Pie ♦ £13.50
Twice cooked hand-cut chips or mashed potato, seasonal vegetables, red wine gravy

Lancashire Cheese and Onion Pie ♦ £13.00
Spiced onion chutney, creamy mashed potato or twice cooked hand-cut chips, spring vegetables with mustard cream sauce (V)

Brisket Beef Burger ♦ £13.00
Smoked Applewood Cheese, hand pressed brisket beef burger, pancetta, brioche bun, coleslaw, beef tomato, gem lettuce, skin on fries (GF*)

Spring Fish Pie ♦ £14.00
Fresh market fish, flat parsley mashed potato and cheddar crust, brown shrimp and seasonal vegetables

6hr Braised Beef Brisket Chilli Con Carne ♦ £13.00
Basmati rice, Cajun tortilla, fresh chilli, coriander and a chive red onion sour crème (GF*)

Caesar Salad ♦ £11.00
Crisp gem lettuce, parmesan, crisp pancetta, anchovies, sour dough croutons and Caesar dressing (GF*)

Add either Chargrilled Chicken Breast £13.00 ♦ or Seared Salmon Fillet £13.95 ♦

Pappardelle Primavera ♦ £12.50
Radish, English peas, courgette, spring onion with a lemon garlic cream herb sauce (V) (GF*)

Your choice of Seared Salmon Fillet ♦ or Roasted Chicken Supreme £14.00 ♦

Pan-fried Fillet of Cod ♦ £16.00
Spring onion mashed potato, spring greens, Atlantic prawn, lemon and caper white wine cream sauce (GF*)

Whole Fish of the Day (Please ask your server) ♦ £15.50
Sautéed potatoes, peas and bacon, caper butter sauce (GF*)

Malaysian Vegetable, Chickpea and Spinach Curry ♦ £13.00
Basmati rice, coconut, chilli, coriander, toasted almonds, chutney, homemade stone baked flat bread (V) (VE*) (GF*)

Add either Chargrilled King Prawns £15.95 ♦ or Roasted Chicken Supreme £14.50 ♦

HOMEMADE PUDDINGS...

Yorkshire Rhubarb Gin Trifle ♦ £7.95
With homemade parkin

Sticky Toffee Pudding ♦ £6.95
Toffee sauce and vanilla ice cream

Homemade Chocolate Brownie ♦ £6.95
With hot chocolate sauce with orange and Cointreau ice cream (GF*)

Vanilla Crème Brûlée ♦ £6.50
Served with a fruit compote and homemade shortbread (GF*)

Apple and Rhubarb Crumble ♦ £6.50
Served with vanilla custard

BITS ON THE SIDE...

Dressed House Salad £4 (V)

Skin-on Fries £4 (V)

Twice Cooked Hand-cut Chips £3 (V)

Spiced Fries £4 (V)
With curry mayonnaise

Posh Skin-on Fries £4 (V)
With parmesan and white truffle oil

Battered Onion Rings £3 (V)

Rocket and Parmesan Salad £4 (V)

Seasonal Vegetables £4 (V)

Creamed Potato £4 (V)

Pigs in Blankets £5

Cauliflower Cheese £4.50 (V) (GF*)

KIDS MENU... (age 10 and under)

Prawn Cocktail £4
Marie Rose sauce and buttered brown bread

Garlic Ciabatta topped with cheese £4 (V)

Soup of the Day with warm bread and butter £4 (V)

Ham and Egg with French fries £7

Stonebaked Margherita Pizza with chips £7 (V)

Old English Sausage, mash, greens and gravy £7

Mini Fish and Chips with garden peas £7

Small Roast Beef, Chicken or Turkey
(Only available on Sundays)

Triple Chocolate Brownie £4
With ice cream and hot chocolate sauce (GF*)

Sticky Toffee Pudding £4
With honey comb ice cream and butterscotch sauce

Selection of Ice Cream £4

MARKET MENU

PLEASE SEE OUR DAILY SPECIALS



FROM THE CHARGRILL...

8oz Fillet Steak ♦ £26.00 (♦Sup £10) (GF*)

10oz Ribeye Steak ♦ £22.00 (♦Sup £5) (GF*)

20oz Tomahawk Steak ♦ £29.50 (♦Sup £15) (GF*)

Surf and Turf £5.00

Add king prawns to your steak

Homemade sauces £2.00

Béarnaise / peppercorn / blue cheese

The above are all served with hand-cut chips, confit tomato, flat mushroom, & rocket & parmesan salad.

OUR BUTCHERS

"Buttercross Farm Foods Butchery is set in the Staffordshire countryside and run by father and son team Martyn and Sam Rowley. The business was born 20 years ago by Martyn, a then pig farmer who was frustrated by the lack of quality meat available at the time. A thorough 'field to fork' understanding is what has helped Buttercross to grow into the business it is today, being proud to supply the very best meat, reared on local fields, to The Manor House Hotel."



♦ INCLUDED with Dinner, Bed and Breakfast bookings

(V) VEGETARIAN
(VE*) VEGAN AVAILABLE
(GF*) GLUTEN FREE AVAILABLE

Please notify your server prior to ordering of any food allergies or request further information. Many of our dishes can be modified to suit dietary requirements.



Dulce de Leche Caramel Cheesecake ♦ £6.95
Served with caramelised banana and rum cream

Manor House English Cheeseboard ♦ £10.00
Served with crackers and a damson port chutney (♦Sup £2)
Great with a glass of Port.

Yorkshire Blue, Single Gloucester, Cotswold brie, Alex James No5 Goddess, Ashlynn goats cheese

Cheshire Farm Ice Cream £6.00
Choose 3 scoops from: Vanilla, Chocolate, Strawberry, Damson, Honey Comb or Orange and Cointreau (GF*)

Buttertons Sorbet £6.00 (Made in the next village)
Choose 2 scoops from: Gin and Tonic, Raspberry or Lemon (VE*) (GF*)



Stables

BAR . GRILL . ALSAGER