



THE MANOR HOUSE HOTEL

CASUAL DINING MENU

Available from 11am until 10pm

Welcome to our Casual Dining Menu.

Executive Chef, Richard Davies and his team have created this informal menu to be enjoyed in our relaxing lounges, the Full Glass Bar and the Terrace too (weather permitting!)

The menu incorporates some fabulous local produce, purchased fresh everyday from our great supporting local suppliers.

Enjoy!

Spirits and Liqueurs are served in 50ml measures, Ports in 100ml and Sherries in 75ml. Wine and Champagne in 175ml measures unless otherwise stated. Smaller measures are available.

We will include a 10% service charge. This charge is paid directly to the staff serving and cooking for you with no employer deductions. We don't expect you to pay this unless service meets your expectation.

Light Bites

Homemade Soup of the Day & Selection of Breads	£8.95
Free range Chicken Caesar salad	£12.95
Manor House Prawn cocktail	£12.95
Caramelised pear and Blue Vinney Dorset blue salad	£11.95

Sandwiches

Vintage Cheddar and vine tomato, vegetable crisps	£9.95
Roast beef, horseradish and rocket, vegetable crisps	£10.95
Smoked salmon, cream cheese and chive, vegetable crisps	£10.95
Honey roast ham and Dijon mustard, vegetable crisps	£10.95
Manor house Beef burger, Sandridge farm bacon, stilton, fries	£15.95
Free range Chicken and Cajun mayo ciabatta, fries	£15.95
Homemade fish finger sandwich, tartare sauce, fries	£15.95

Something else

Wild mushroom risotto, shaved parmesan	£15.95
Crab cakes, chilli mayo, mango salsa, dressed mixed leaves	£15.95
Platter of smoked salmon, traditional accompaniments	£14.50
Cheeseboard, chutney, homemade bread selection	£12.50

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SIDE ORDERS

Olives and Nuts	£3.00	French fries	£4.00
Chunky Chips	£4.00	Selection of Breads	£3.50
Mixed Leaf Salad	£3.50		

DESSERTS

Chocolate brownie	£7.50
Selection of Homemade Ice Cream & Sorbets	£6.00
Sticky toffee pudding, vanilla ice cream	£7.50
Apple and blackberry crumble	£7.50
Fresh Fruit Salad	£6.50

CHILDREN'S MENU

Homemade Soup of the day	£5.50
Ciabatta cheese and tomato pizza, chips and salad	£8.95
Homemade chicken fingers, French fries	£8.95
Bangers 'n' mash, onion gravy	£8.95
Breaded fish goujons, French fries, garden peas	£8.95
Free range Chicken breast, mashed potatoes and seasonal vegetables	£10.95

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AFTERNOON TEA

Served from 3pm to 6pm

THE MANOR HOUSE FULL AFTERNOON TEA

A Selection of Finger Sandwiches

Freshly Baked Scones, Clotted Cream and Strawberry Jam

An Array of Homemade Cakes

Our Tea Selection

£21.50 per person

With a Glass of House Champagne

£34.00

With a Glass of Perrier Jouët "Belle Epoque" 2002

£49.00

CREAM TEA

Freshly Baked Scones, Clotted Cream and Strawberry Jam

Our Tea Selection

£13.00 per person

ADDITIONAL ITEMS

Finger Sandwiches £6.50

Afternoon Tea Cakes £6.00

Homemade Biscuits £3.50

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TEA SELECTION

BLACK TEA

ORGANIC ENGLISH BREAKFAST

Rich tea from India, Ceylon and China combine for this classic hearty cup. Great Black or with milk and honey or sugar.

ASSAM CHOICE ESTATE

A classic Black tea, rich and malty with honey like finish. Its delicate leaves hail from a late spring tea harvest in the Assam region of India.

DARJEELING CHOICE ESTATE

Darjeeling Choice Estate, made of the finest Darjeeling tea leaves, is chosen seasonally for its floral, sweet and lingering finish.

LAPSANG SOUCHONG

A rich Chinese tea smoked over natural fir tree root to produce an intensely smoky brew that is considered to be a unique treat.

ORGANIC EARL GREY

Fine Organic leaves are blended with this first pressed Bergamot oil. A very smooth sweet cup for this classic infusion.

TEA FLOWERS

EBONY FLOWERS (BLACK TEA)

A beautiful black tea from the lower Assam region of India consists of leaves that are hand tied and sewn. This flower boasts a very malty, delicate flavour with a dry finish, akin to a dry red wine.

GREEN BLOSSOM

A treasure unfolds in your cup. Smooth green tea leaves, bound together with 3 chrysanthemum flowers, create a flower that floats as it infuses, yielding a buttery finish.

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GREEN TEAS

GUNPOWDER

These pinhead gunpowder pearls unfurl before your eyes. Their burst of energy as they open is reminiscent of pellets of gunpowder. Slightly roasted in character, this is a classic Chinese cup.

TROPICAL GREEN TEA

A fragrant blend of delicate green teas accented tropical fruits, including guava, pineapple and strawberry.

Healthy, soothing and refreshing.

JASMINE DOWNY PEARLS

Hand rolled leaves form artful pearls that unfurl in your cup as you are immersed in the aroma of Jasmine.

WHITE TEAS

SILVER NEEDLE

Silver needle, a highly sought after white tea made in China's Northern Fujian province and only harvested for a couple of days each spring. This white tea dazzles its savoury aroma, rich body and smooth delicate cup.

WHITE LOTUS

Smooth delicate White peony tea leaves blend with zesty notes of ginger and nuances of citrusy lemon myrtle for a refreshing infusion.

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WELLNESS INFUSIONS (SPA TEAS)

CALMING MOON (HERBAL INFUSION)

This full-bodied infusion offers a redolent blend of liquorice, fennel, mints and citrus. Rich with Vitamins C and B as well as zinc, it counteracts stress, soothes the digestion and bathes the inner body in a calming elixir.

SPIRULINA STAMINA (HERBAL INFUSION)

An aromatic and nurturing melange of herbs, vitamins C-rich rosehips meld with stimulating cinnamon, blackcurrants and schizandra. Finishing off the blend, calming lemon balm is joined by blackberry leaves, mineral-rich green yerba mate and superfood spirulina.

ALOE SERENITY (GREEN TEA)

Soothing and smooth green tea blend with inulin, rose petals and calming aloe, in this antioxidant-rich infusion that aids digestion

HERBAL INFUSIONS

CHAMOMILE

The finest grade of Egyptian chamomile produces a mildly sweet infusion. Calming to the spirit and digestion, it also strengthens the immune system.

GINGER TWIST

A blend of Australian ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple ginseng, and liquorice. Ginger promotes focus and is a powerful antioxidant.

ORGANIC MINT MELANGE

Peppermint and spearmint mingle together for a soothing herbal infusion; this fragrant blend lingers on the tongue and your mind like a fine wine.

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TONIGHT'S SPECIAL

The famous Galle-designed Art Nouveau bottle with its painted anemones has to be one of the most beautiful presentations on the market. The equally impressive contents, a 50/50 blend of Pinot Noir and Chardonnay have the classic elegance and great finesse of great Champagne.

CUVÉE
PERRIER-JOUËT
BELLE ÉPOQUE



PERRIER-JOUËT
BELLE ÉPOQUE 2002

By the Glass £28.00

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