

Manor Restaurant

TO BEGIN WITH

Parma ham, rocket, croutons, fresh fig, house dressing	£7.00
Chef's homemade soup of the day, crusty bread roll	£7.00
Breaded butterfly prawns, rocket, citrus fruits, lemon yoghurt	£7.50
Ripened avocado, Braeburn apple, celery, walnut oil (V)	£7.00
Smoked Scottish salmon, lemon, capers	£8.00

THE MAIN EVENT

Trevarthen's 28-day 8oz ribeye steak, tomato, mushrooms, chips	£24.00
Slow roasted pork belly, creamed potato, tenderstem broccolli	£16.50
Grilled chicken, bacon & smoked cheddar, bbq sauce, red slaw, chips	£16.00
Homemade Westcountry beefburger, bacon, onion marmalade, cheddar, chips	£14.50
Griddled 10oz horseshoe gammon steak, 2 hens' eggs, chips	£14.50
Wild mushroom, spinach & blue cheese gnocchi, walnut oil (V)	£14.00
Oven baked Shetland salmon, saffron potatoes, sautéed greens	£16.00
Beer battered catch of the day, chips, peas, homemade tartar sauce	£14.50
Pan fried Cornish hake, sauté potatoes, tomato, fine beans, spinach	£17.50
Sautéed beef curry, basmati rice, poppadom, mango chutney	£15.00

For any food allergies or intolerance, please speak to your server about the ingredients in your meal.

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SIDES

New potatoes, chunky chips, seasonal salad, garlic bread (V)	£4.50
Steak sauces available upon request, please see your server	£1.50

INDULGENCE

Baked vanilla cheesecake, fruit coulis	£6.50
Dark chocolate & cherry mousse., laced with kirsch	£6.50
Glazed lemon tart, Rodda's Cornish clotted cream, berries	£6.50
A selection of Cornish dairy ice creams, wafer curls (V)	£5.95
A selection of Cornish Cheeses, biscuits, celery sticks & fruit chutney (V)	£8.95



Freshly filtered Cornish coffee and mints	£3.50
Speciality Westcountry teas	£2.80
Selection of liqueur coffees available	£6.50

Guests on DBB terms, an allowance of £35.00 per adult & £15.00 per Child will apply

Gratuities are not included and are at the customers discretion