

ANGMERING MANOR

TO START

SEASONAL MINISTRONE SOUP (v) £7.95

A delicately simmered garden vegetable soup, finished with fresh herbs and served with warm ciabatta and locally churned butter

SMOKED SALMON PÂTÉ £8.95

Silken smoked salmon blended with crème fraîche and fresh dill, served with dressed baby leaves and toasted artisan bread

HAM HOCK TERRINE £6.95

Pressed ham hock with pickled beetroot, beetroot purée and toasted sourdough.

CLASSIC PRAWN COCKTAIL £10.95

Plump North Atlantic prawns folded in a silky Marie Rose sauce with a hint of lemon and paprika, served over crisp baby gem lettuce with buttered brown bread and a fresh lemon wedge

WARM DUCK BREAST SALAD £12.45

Rosy slices of duck breast laid over seasonal leaves with a raspberry vinaigrette and toasted seeds

ARTISAN BREAD SELECTION (v) £5.95

A curated board of artisan breads served with sea-salted butter, aged balsamic and extra virgin olive oil

BAKED CAMEMBERT EN CROÛTE £16.95

Golden-baked Camembert, perfectly molten within. Accompanied by red onion marmalade and crisp crostini

MAIN COURSES

8OZ SIRLOIN STEAK £32.95

Grass-fed sirloin, grilled to your preference, served with thick-cut chips, roasted vine tomato, oyster mushroom and tenderstem broccoli. Choose peppercorn sauce or blue cheese butter

TRIO OF BUTCHER'S SAUSAGES £17.95

A selection of premium locally sourced sausages, pan-roasted and served atop buttered mash, finished with red onion and thyme gravy

GRILLED CHICKEN SUPREME £19.95

Free-range chicken breast with wild mushroom and white wine cream, fondant potato and seasonal vegetables

BEEF SHIN LASAGNE £18.95

Slow-braised beef shin layered with silky béchamel and fresh pasta sheets, served with garlic ciabatta and dressed leaves

HERB-CRUSTED ROAST PORK LOIN £19.95

Slow-roasted pork loin with sage and thyme crust, creamed mash, seasonal vegetables and apple jus

MANOR STEAK BURGER £16.95

Flame-grilled prime steak burger with mature Cheddar and beer-braised onions in a toasted brioche bun, served with thick-cut chips and dressed leaves. +add smoked streaky bacon £3 / +add blue cheese butter £3

GRILLED FILLET OF PLAICE £22.95

Delicately grilled plaice with lemon and parsley butter, boulangère potatoes and creamed leeks

SALMON & PRAWN TAGLIATELLE £15.95

Ribbons of fresh egg pasta with salmon and prawns in a white wine and cream sauce, served with garlic ciabatta.

ROASTED MEDITERRANEAN VEGETABLE RISOTTO (v) £16.95

Creamy Arborio rice infused with roasted Mediterranean vegetables and Parmesan. +add chicken £5

CRISP BEER-BATTERED HADDOCK £18.45

Fresh fillet of haddock encased in a light, golden beer batter. Served with thick-cut chips, house-made tartare sauce, mushy peas and fresh lemon

SIDES

Buttered Tenderstem Broccoli	£4.95
Lightly steamed Tenderstem broccoli with toasted flaked almonds and lemon beurre noisette	
Heritage Tomato & Burrata Salad	£4.95
Tomatoes, creamy burrata, basil oil and aged balsamic	
Chantenay Carrots with Honey & Thyme	£4.95
Roasted heritage carrots glazed in local honey with fresh thyme and sea salt	

SAUCES

Peppercorn Sauce	£3.95
Diane Sauce	£3.95
Red Wine Sauce	£3.95