

Augmenting Manor

NIBBLES

Home Baked Breadbasket 4.95
Selection of breads with Butter

Kallappa Olives 3.00
Marinated in house with garlic-Orange-Rosemary & Basil

STARTERS

Soup of the Day 5.95
Served with warm bread.

Selsey Crab buns 9.95
Grapefruit-Red Onion Jam

Chargrilled Chimichurri Chicken Skewer 8.95
Rouille-Rocket

Salt & Pepper Tempura Squid 8.95
Saffron Mayo-Asian Slaw

Pan fried Chicken Livers 7.55
Brandy Cream-Garlic Sour Dough Crouton

Wild Mushroom Pate 7.95
Braised Pickled Onion-Chutney-Crostini(V)

MAINS

Beef Wellington 25.95
Local Fillet, Black Pudding, Shallot-Truffled
Baked Potato-Spinach

Confit Lamb Shoulder 18.95
Pancetta, Spinach-Gratin Dauphinoise-Sauce Vierge

10oz Sirloin Steak 23.95
Hand Cut chips-Onion Rings-Peas

Fillet Of Venison 19.95
Squash-Pickled Red Cabbage-Crushed Potato-Cumberland Sauce

Coq Au Resling 16.95
Chicken Supreme-Mushroom Cream-Kale-Gratin dauphinoise

Pan Fried Seabass 18.95
Fillets of seabass-Warm Tarter Sauce-Cos-Parmentier Potatoes-Lemon

Beetroot Bourguignon(V& VE) 15.95
olive Oil Mashed Potato-Watercress

King Prawn Risotto 17.95
Herb Roasted Squash

SIDES

Seasonal Vegetable 4.50
Buttered New Potato 4.00
House Salad 4.00
Pepper Sauce 3.50
Red Wine Jus 3.50

Allergy Information
Please inform a member off our staff if you have any food
allergy's or intolerances & food is prepared where
nuts-gluten & other food s are present



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Desserts

Apple & Berry Crumble £7.95
Vanilla Crème Anglaise

Chocolate Profiteroles £7.25
Chantilly Cream-Chocolate Sauce

Sticky Toffee Pudding £7.25
Vanilla Ice Cream

Vanilla Panacotta £7.25
Poached Winter Fruits

Steamed Sponge Pudding £6.25
Please ask for today's choice served with Ice Cream-Custard-Cream

Local Cheese Board £11.95
Served with celery & Grapes

After Dinner Cocktails

Mocha Martini-Dark Rum-Chocolate Liquor-Cream-
Chocolate Bitters 7.25

Espresso Martini
Tia-Maria-Dark Rum-Espresso-Gomme 7.25

Smoking Old Fashioned
Jack Daniels-Gomme-Cherry Liquor-Plum Bitters-Chocolate Bitters-all served up in smoke 7.25

Negroni
Bombay Gin-Campari-Martini Rosso 7.00

Slow Gin & Elderflower Southside
Whitley Neill Raspberry Gin-St Germain elderflower Liquor-Mint 7.25

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12% Optional Service Charge will be added to tables of 8 and above