

Dinner at the Manor

To Start

Soup of the day	£2.99
Deep fried Brie with Rosemary and Garlic served with Lindisfarne redcurrant jelly	£4.99
Chicken Goujons with a dressed salad and sweet chilli dip	£4.99
Holy Island Dressed Crab (when available) served with brown bread and butter	£6.99
Mushrooms in garlic butter	£4.50
Prawn & Crayfish Cocktail served with brown bread and butter	£5.99
Pate of the day served with a dressed salad, Cumberland Port sauce, and melba toast	£4.99
Grilled Roulade of Goats Cheese finished with a rhubarb and ginger relish	£5.25

Unless stated all served with ciabatta

**Some of our dishes may contain nuts.
Please ask a member of staff before ordering if you have any particular
allergy or dietary requirement.**

To Follow

Our Old Favourites

Fish & Chips Locally caught haddock, chips and peas	£8.25
Wholetail Scampi Deep fried whole tail scampi with chips and peas	£8.99
Manor House Seafood Pie Served with vegetables	£9.99
Home Made Steak and Mushroom Pie Chunks of beefsteak and mushrooms in a rich gravy, served with short crust pastry, potatoes or chips and seasonal vegetables	£9.25
Braised Lamb Shank With a minted gravy and Posh Bubble & Squeak	£10.99
Bangers & Mash Good local sausage, with creamy mash and a rich onion gravy	£7.25
Chefs Baked Lasagne With garlic bread	£8.25
Chilli con Carne Home made beef chilli, served with rice and garlic bread	£8.25
Manor House Chicken Curry With Pillau Rice and Naan Bread	£8.99

From The Grill

8 oz Rib Eye

£12.99

Cooked to your liking, served with a dressed salad, button mushrooms, grilled tomato, onion rings and your choice of chips or baked potato

Why not add a sauce to your steak, a choice of Dijon, Pepper or Stilton

£2.99

Chicken Breast

£10.99

Plain Grilled, Cajun spiced or Tandoori style, Served with chips & salad or plain rice

Confit Duck Leg

£10.99

With a black cherry and red wine sauce, Served with vegetables and potatoes

Vegetarian Selection

Leek, Caerphilly, and Herb rissoles

Served with minted new potatoes and a salad

Spinach and Ricotta Cannelloni

Served with garlic bread and salad

Asparagus and Gruyere Wellington

Served with fresh tomato sauce, new potatoes and vegetables

Walnut and Aubergine Crumble

Served with minted new potatoes and a salad

Spicy Stir Fried Vegetables

Served with pilau rice and naan

All at £9.25

Side Orders

Very posh pan fried Bubble & Squeak

£2.99

Chips, Jacket or Mashed Potato

£2.25

Vegetables of the day

£2.50

Dressed salad

£2.50

Desserts

Apple, Toffee & Pecan Pie
Chocolate Mousse
White Chocolate & Raspberry Cheesecake
Fresh Fruit Salad

All served with or without cream

Syrup Sponge Custard
Chocolate Sponge & Custard

£4.50 each

Northumbrian Hand Crafted Cheeses

Kielder

Hand made with Jersey milk and as rich and golden as autumn in Kielder Forest. A buttery, ripe and full flavoured young cheese, with a lingering creamy aftertaste.

Redesdale

A sweet, subtle sheep's cheese, with its rich velvety texture, clean characteristic taste and refreshing tang this, prize winning cheese is one to savour.

Brinkburn

As extravagant as goat's cheese can get. With its mould ripened crust which is velvety, soft on the palate, light textured and pleasantly refined, with a delicate edge to liven things up. An international prize winner.

Alternatively Stilton or Austrian Smoked

Your choice of 3 cheeses, with biscuits & fruit

£5.99

Doddington's Award Winning Dairy Ice Cream

Your choice of, **Fudge Chunk, Utter Chocolate, Lemon Meringue, Blueberry and Simply Vanilla**, or have a mixture

3 scoops £3.50