

Available 12-2:30pm  
WHILE YOU WAIT

**Artisan Bread** £4

Homemade selection, flavoured butter,  
olive tapenade

**Hummus** £3.50

Lemon, paprika, grissini sticks

**Share Platter** £20

Cured meat & fish, skewers, parfait, crisps,  
popcorn, dips

**STARTERS**

**Pannacotta** £8

Goats' cheese, lavender honey, focaccia, shoots

**Pork Belly** £8

Salt & pepper squid, textures of white beans

**Parfait** £8

Smoked mackerel, beetroot jelly, pressed apple,  
horse radish

**MAINS**

**Spiced Chicken Breast** £17

Apricots, chick peas, spinach, smoked almonds,  
lime yoghurt

**Gnocchetti** £14

Blush tomato, Gorgonzola, chicory,  
pine nuts, basil

**Niçoise** £18

Sea trout, Jersey royals, samphire, fried anchovies,  
olive gribiche



Available 12- 5.30pm  
BRUNCHES AND LUNCHES

**Soup/ Potage/ Zuppa** £5

Of the moment, warm bread

**Pizzetta** £6.

Truffled spinach, soft hens egg, vintage parmesan

**Blini** £8

Potato cake, smoked salmon, poached egg,  
hollandaise

**Crostata** £7

Caramelised pastry, Gorgonzola, pear compote,  
fresh fig

**Club** £10

Chicken, cured ham, pepperonata, toasted bloomer,  
fat chips

**Salad of the Season**

Please see a staff member for details

**Burger** £10

Charred pork, chorizo, seeded bun, sweet apples, fat  
chips

**Fish & Chips** £12

Battered cod, curried peas, tomato chutney, fresh  
mint

**Steak Frites** £12

Pressed, marinated rump, rocket, dried tomato, fries,  
aioli

**SIDES** £3.50

**Roasted Roots**

Celeriac, carrot, red onions

**Champ Potatoes**

Creamed, spring onion

**Chips**

Fat ones

**Salad**

Rocket, Parmesan

**Stem Broccoli**

Almond butter

**New Potatoes**

Parsley butter

## DESSERTS

**Selection of Cheese £7.50**  
Soaked apricots, candied walnuts, marmalade

**Cheesecake £6**  
Passion fruit, stem ginger crumble

**Lemon Tart £5**  
Sticky cherries, port, thyme

**Cheshire Farm Ice Cream Selection £5**  
Biscotti biscuit

## DESSERT WINES

**5000 2001 Dimastrodinato £28**  
Aleatico (500ml Red), Italy

**5001 2007 Grenache Noir £30**  
Maury, Jean Marc Lafage, France (500ml Red)

**5002 2007 Château de Berne £33**  
Ste Croix du Monde, France

**5003 2007 Tendresse de Jurque £37**  
Jurancon Doux, France

**5004 2011 Hollick £45**  
The Nectar, Australia (375ml)

**5005 2005 Sauternes £65**  
Château Raymond-Lafon (375ml)

**5006 2005 Sauternes £125**  
Château Raymond-Lafon

## COFFEE

Cappuccino £3

Americano £3

Latte £3

Espresso £2

Hot Chocolate £3

Mocha £3

**Tea from the Manor £2.50**  
(Please ask a member of the team for flavours)



Special dietary requirements can be accommodated. Please ask a member of the team for details.

"I know something interesting is sure to happen," she said to herself, "whenever I eat or drink anything: so I'll just see what this bottle does."

### CHAMPAGNE

NV Irroy, Brut £49.50  
(125ml glass £10)

NV Perrier Jouet £50

NV Pol Roger Réserve Brut £55

NV Taittinger, Brut £62.50  
(125ml glass £12)

NV Louis Roederer Brut Premier £60

NV Bollinger Special Cuvée

NV Veuve Clicquot Yellow Label Brut £65

### ROSÉ

NV Irroy Rosé £60  
(125ml glass £14)

NV Taittinger, Prestige Rosé £85

NV Laurent Perrier Rosé £80

### VINTAGE

2004 Pol Roger Rosé £95

2002 Pol Roger Blanc De Blanc £99

2004 Perrier Jouet Belle Epoque £145

1999 Pol Roger Winston Churchill £170

MV Krug, Grande Cuvée £190

2003 Dom Pérignon Brut £195

2000 Dom Pérignon, Rosé, Brut £450

1998 Krug, Clos de Mesnil,  
Blanc de Blancs £750

### SPARKLING WINE

NV Prosecco di Treviso Carafa  
£30

Astoria Vini, Italy  
(125ml glass £7)

NV Prosecco Rosé £33.50

Astoria Vini, Italy

### WHITE

2013 Grillo di Sicilia, £18  
Antonini Ceresa, Sicily  
(175ml glass £4.50 375ml carafe £9)

2013 Sauvignon Blanc  
£19.50  
Sierra Grande, Chile  
(175ml glass £5 375ml carafe £9.50)

2013 Vinazza Gargenega Pinot Grigio  
£20 GPG, Italy  
(175ml glass £5.30 375ml carafe £10.50)

2011 Chenin Blanc £28.00  
Kleine Zalze Vineyard Selection, South Africa

2012 Chardonnay/Viognier £24  
Domaine Fabregues, France  
(175ml glass £6.50 375ml carafe £12.50)

2012 Les Carrisannes, £25  
Sauvignon Blanc Henry Brochard,  
Loire Valley, France

2013 MOKO black £26  
Marlborough, New Zealand

2011/12 Pinot Blanc £30.50  
Domaine Sipp Mack, Alsace, France

2011 Albarino £32  
Terra de Asorei, Spain

2012 Gavi £34  
Tenuta La Marchesa, Italy

2012 Sancerre £36.50  
Les Collines Blanches Domaine Brochard, France

## ROSE

2012 Pinot Grigio Blush £19  
Cantina La Delizia, Italy  
(175ml glass £4.80 375ml carafe £9.50)

2013 Protocolo Rosé £20  
Tempranillo/Bobal Dominio de Eguren, Spain  
(175ml glass £4.90 375ml carafe £9.50)

2012/13 Burlesque £22  
Zinfandel White Rosé,  
California  
(175ml glass £5.70 375ml carafe £10.50)

## RED

2012/3 Merlot £18  
Tierra Alta, Chile  
(175ml glass £4.80 375ml carafe £9.30)

2012 Rioja Tinto £19.50  
Senorio de Espiga, Spain  
(175ml glass £5 375ml carafe £10)

2012 Primitivo di Puglia £21  
Alex and Mitch, Italy

2012 Shiraz £22  
Murphy's, Trentham Estate, South Australia  
(175ml Glass £6 375ml carafe £11.50)

2012/13 Zinfandel £23.50  
The Big Top "Old Vine", Lodi

2007 Cerillios £24.50  
Carmenere Reserve, Maipo Valley, Chile

2012 Côtes du Rhone £25  
Château St. Roch, Brunel Frères, France

2012 Pinot Noir £26  
'Caranto', Astoria Vini, Italy  
(175ml glass £6.80 375ml carafe £13.50)

2012/13 Malbec £27  
Pablo y Walter, Mendoza, Argentina  
(175ml £7.00 375ml, carafe £13.50)



2012 Cabernet Sauvignon £33  
"Frontier" Guardian Peak Stellenbosch,  
South Africa

2011/12 Shiraz £35  
Some Young Punks "The Squid's Fist"  
McLaren Vale/Clare Valley, South Australia

2012 Fleurie £35.50  
Clos de la Roilette, Beaujolais, France

2011 Pinot Noir £36  
"The Plateau" Sileni Estate, Hawke's  
Bay, New Zealand

2009 Rioja Crianza £37  
Bodegas Sierra Cantabria, Spain