



Little Manor ~ Daily Menu

~ Wednesday 20th March 2024 ~

Starters and Nibbles

- Wild mushroom and rosemary soup**, warm sour dough roll (v, gfa) 630 kcal 7.25
- Chicken liver pâté**, onion marmalade, toasted bloomer (gfa) 458 kcal 8.45
- Teriyaki and sesame salmon**, pickled radish, cucumber salad, tamari and ginger dressing (gf) 280 kcal 9.95
- Char-grilled bruschetta**, burrata, oven-dried tomatoes and basil pesto (v) 702 kcal 9.95
- Tempura hake**, edamame, pickled ginger, Asian dipping sauce (gf) 282 kcal 6.95
- Sautéed wild mushrooms, garlic, spinach**, toasted ciabatta, truffle oil (vg) 534 kcal 8.95
- Nocellara, Gaeta, Cerigniona olives (vg, gf) 222 kcal 4.95
- Padron peppers, sea salt (vg, gf) 131 kcal 5.45
- Frickles, sriracha mayonnaise (vg, gf) 430 kcal 5.45
- BBQ chicken wings (gf) 758 kcal 7.45
- Sticky bang bang pork (gf) 637 kcal 6.95
- Crispy squid, sweet chilli mango 422 kcal 6.95
- Goan curry king prawns, flatbread 511 kcal 7.95
- Halloumi fries, tomato relish (v, gf) 538 kcal 6.95

Mains

- Braised feather of beef**, dauphinoise potato, wild mushroom, pancetta, onions red wine jus (gf) 706 kcal 19.95
- Slow braised pork ribeye**, chorizo, broad beans, butternut squash purée, sauce vierge (gf) 609 kcal 17.95
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 15.95
- Add pulled BBQ beef 73 kcal 2.25
- Fish pie**, salmon, smoked haddock, king prawns, boiled egg, French style peas (gf) 1111 kcal 18.95
- Crispy buttermilk chicken burger**, bacon, garlic mayonnaise, fries 1169 kcal 15.95
- Buttercross farm Cumberland sausages**, buttered mash, onion gravy (gf) 1106 kcal 16.95
- Sweet potato, aubergine and spinach Malaysian curry**, coconut rice, pak choi (vg, gf) 759 kcal 16.95
- Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257 kcal 16.95
- Steak, ale and mushroom pie**, mash, buttered greens, red wine gravy (gf) 1195 kcal 16.95
- Chicken Caesar salad**, gem lettuce, herb croutons, crispy bacon, anchovies, Parmesan 965 kcal 17.95
- Bacon chop**, fried egg, grilled pineapple, chunky chips (gf) 824 kcal 16.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95
- Appleby's Cheshire cheese, onion and potato pie**, green vegetables, white wine mustard sauce (v, gf) 1207 kcal 16.95
- Tagine cottage pie**, sweet potato mash, saffron cous cous salad, toasted pitta (vg) 714 kcal 16.50
- Smoked haddock and salmon fishcakes**, tomato, spring onion salad (gf) 851 kcal 15.95
- 10oz Black Angus ribeye steak**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1394 kcal 29.95

Light Bites

- Hot porchetta and stuffing ciabatta**, apple sauce, gravy, crackling salad 865 kcal 12.95
- Asparagus feta pea and mint quiche**, apple, celery, grape salad, potato salad (v, gf) 869 kcal 12.95
- Steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1111 kcal 14.45

Adults need around 2000 kcal a day.

The Little Manor, Bell lane, Thelwall, WA4 2SX. Email little.manor@brunningandprice.co.uk Tel: 01925 212070 | Little Manor - www.littlemanor-thelwall.co.uk - 01925 212 070

Sides

Garlic bread (v) 426 kcal 4.45	Garlic bread, cheese (v) 621 kcal 4.95	Onion rings (vg, gf) 250 kcal 4.45
Buttered vegetables (v, gf) 200 kcal 4.25	Peppercorn sauce (gf) 144 kcal 2.95	Buttered Mash (v, gf) 257 kcal 4.45
Chunky chips (vg, gf) 535 kcal 4.45	Mixed salad (vg, gf) 99 kcal 4.75	Fries (vg, gf) 377 kcal 4.25

Puddings

Hot waffle, caramelised banana, toffee sauce, vanilla ice cream (v) 838 kcal 7.45
Dark chocolate posset, praline crunch, orange sorbet (vg, gf) 739 kcal 7.95
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 539 kcal 7.95
Caramel and chocolate chip cheesecake, chocolate sauce 742 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
A selection of British farmhouse cheese, biscuits, chutney, celery 1191 kcal 12.95
Snowdonia's Black Bomber, Blackstick's Blue, Ashlynn Goats Cheese, Bath Soft Brie, Smoked Cheddar

Cheshire Farm Ice Cream

Ice Cream; Vanilla (v, gf) 127 kcal , Chocolate (v, gf) 127 kcal , Strawberry (v, gf) 122 kcal , Salted Caramel (v, gf) 135 kcal ,
Raspberry Ripple (v, gf) 128 kcal , Marmalade (v, gf) 118 kcal , Honeycomb (v, gf) 137 kcal

Sorbets; Blackcurrant Sorbet (vg, gf) 68 kcal , Bramley Apple Sorbet (vg, gf) 65 kcal , Cherry Sorbet (vg, gf) 83 kcal ,
Raspberry Sorbet (vg, gf) 68 kcal , Orange Sorbet (vg, gf) 72 kcal , Coconut Sorbet (vg, gf) 61 kcal

Three scoops (vg, gf) 7.50 Two scoops (vg, gf) 5.00 One scoop (vg, gf) 2.50

Small Pudding and a Hot Drink

Choose a mini version of our most popular puddings with a tea or coffee of your choice

Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 7.95
Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 274 kcal 8.45
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Hot Drinks

All of our hot drinks are available as decaf, and we have gluten-free, oat milk, if required.

Cafetière of coffee (v, gf) 47 kcal 3.95	Americano (vg, gf) 0 kcal 3.75	Flat white (v, gf) 47 kcal 3.95
Cappuccino (v, gf) 127 kcal 3.95	Latte (v, gf) 128 kcal 3.95	Double espresso (vg, gf) 0 kcal 3.75
Selection of tea (v, gf) 24 kcal 3.95	Irish coffee (v, gf) 135 kcal 6.95	Hot chocolate (v, gf) 298 kcal 4.45

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.