

The Manor Inn
Lower Ashton, EX6 7QL
Tel: 01647 252304 email: jan@manorinn.co.uk

EVENING MENU

Starters

Marinated Olives (V)	£2.75	
Spiced Parsnip and Apple Soup with Crispy Sage and crusty bread (V) (GF)		£5.95
Pressed Ham Hock Terrine with Chunky Sweet Piccalilli and Seeded Brown Bread(GF)		£5.95
Baked Cambozola Cheese with Honeyed Pear, Cranberries and Pine Nuts with Sourdough Toast (GF)		£6.95
Seared Scallops with Crispy Pancetta and Chilli Oil		£7.95
Curried Corn Fritters with Tomato and Coconut Sauce		£5.95

Main Course

8oz Gammon steak with a brace of eggs with grilled tomato, mushrooms, beer battered onion rings & chips (GF)		£13.95
Ribeye Steak with grilled tomato, mushrooms, beer battered onion rings & chips (GF)		
8oz - £19.95	10oz - £22.95	
Peppercorn sauce or Creamy Stilton sauce		£2.95
Beef and Guinness Pie with suet pastry crust with vegetables & Mash		£12.95
Curry of the day: Lamb Bhuna with rice, Naan bread or Poppodums Mango chutney and Riata (GF)		£11.95
Vegan curry available		
Caramelised Red Onion, Beetroot and Goats Cheese Tart with salad and chips (V)		£11.95
Roasted Hake Loin with Squash Sauce and Buttered Fennel and Samphire with Vegetables and New Potatoes (GF)		£16.95
Turkey Christmas Parcel with Roast Garlic and Rosemary Potatoes, Vegetables and a Rich Turkey Jus (GF)		£15.95
Thyme and Apricot Crusted Pork Loin Steaks with Crackling, Mustard Mash, Vegetables and Ashton Press Cider Sauce (GF)		£16.95
Seared Venison Loin with Roasted Root Vegetable Puree, Dauphinoise Potatoes Vegetables and a Red Wine and Redcurrant Reduction (GF)		£17.95
Winter Vegetable, Chestnut and Giant Cous Cous Crumble with Nut and Pumpkin Seed topping with salad & chips (V) vegan		£11.95

GF Please advise if you are Gluten Free