

# THE MANOR — ELSTREE —

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## A LA CARTE MENU

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### STARTERS

**Buffalo Mozzarella (D)(V)(M) £13**

*Served with sliced courgettes, olives with a smooth velvety courgette purée.*

**Caramelised Roasted Carrots (Se)(Ve) £12**

*Seasoned with fennel pollen, houmous and topped with chimichurri.*

**Grilled British Asparagus (Contains Pork) £10**

*Served on yellow bell pepper saffron romesco sauce with basil and Lomo Iberico.*

**Wild Ham Hock Croquettes (G)(D)(M)(E) £11**

*Served with pea purée & mustard mayonnaise velouté.*

**Beer Battered Fresh Calamari (G)(M)(Sd)(Mol) £13**

*Served with homemade garlic sauce.*

**Hand Dived Scallops (Mol) £17**

*Served on a smooth creamy sweetcorn purée, rich velvety mushroom sauce with baby corn and a touch of matcha tea powder.*

## MAIN COURSES

### Roasted Grezzina Courgette **(Ve) £18**

*Served with coco bianco beans sautéed in shallots and celery  
with the flavouring of sage and mint.*

### Wild Mushroom Risotto **(D)(V)(Sd) £20**

*Served with mixed wild mushrooms sautéed in white wine, risotto rice  
with parmesan cheese and garnished with fresh black truffle.*

### The Manor Fish & Chips **(G)(E)(F)(Sd) £19**

*Beer battered spiced cod fillet served with skin on fries, tartare sauce  
and crushed garden peas.*

### Homemade 'Squid Ink' Pappardelle Seafood **(G)(E)(Sd)(Mol)(Cru) £23**

*Fresh mixed seafood sautéed in onion, garlic and white wine served with  
homemade squid ink pappardelle pasta in a pomodoro sauce.*

### Roast Chicken Suprême **(D) £21**

*Served with smooth velvety mashed potatoes, roasted baby carrots with  
sweetcorn purée, carrot purée and glace de volaille sauce.*

**Following dishes with ✂ symbol will require a £10 supplement charge added to your bill when dining on an inclusive rate.**

### ✂ Venison Tataki **(E) £35**

*Served with a cherry sauce, garlic velouté, drizzle of chimichurri  
and sliced radishes.*

### ✂ BBQ Pork Ribs **(M)**

*served with watercress and cherry tomato salad  
with a portion of skin on fries.*

**Half Rack (500g) £22**

**Full Rack (1kg) £40**

## STEAKS

*28 days matured British beef served with grilled portobello mushroom, cherry tomato and watercress salad, a portion of skin on fries.*

✂ 8 oz Fillet **£33**

✂ 10 oz Ribeye **£31**

✂ 10 oz Sirloin **£28**

*Add sauce to your dish with the additional charge of £3*

Peppercorn **(D)(V)**

Chimichurri **(Ve)**

Béarnaise **(D)(G)(E)(Soy)**

Glace de Volaille

## BURGERS

*Freshly made patties with homemade brioche bun served with skin on fries.*

The Manor Burger **(G)(D)(E) £19**

*Angus beef patty, cheddar cheese, streaky bacon, gherkins, beef tomato, lettuce with MAC sauce.*

Wagyu Beef Burger **(G)(D)(E) £21**

*Wagyu beef patty, cheddar cheese, gherkins, beef tomato, lettuce with truffle mayonnaise.*

Grilled Chicken Burger **(G)(D)(E) £19**

*Grilled chicken breast, cheddar cheese, gherkins, beef tomato, lettuce with garlic mayonnaise.*

Falafel Burger **(G)(Se)(Ve) £18**

*Falafel patty, gherkins, beef tomato, lettuce with sweet chili sauce.*

## NAPOLITAN SYLE PIZZA

*Our pizza dough is made fresh daily with the additional 48 hours prior proving time to create a much lighter and fluffier texture to our dough.*

### Classic Margherita **(G)(D)(V) £10**

*Fior di latte mozzarella, tomato sauce and fresh basil.*

### White Porcini Mushroom **(G)(D)(V) £14**

*Fior di latte mozzarella, béchamel sauce, porcini mushrooms, garlic and truffle oil.*

### Pepperoni **(G)(D) £13**

*Fior di latte mozzarella, tomato sauce and Italian pepperoni.*

### Rucola Parma **(G)(D) £14**

*Fior di latte mozzarella, tomato sauce, Parma ham, rocket leaves and parmesan cheese.*

### Pollo **(G)(D)(Chili) £12**

*Fior di latte mozzarella, tomato sauce, grilled chicken, roasted peppers, olives, jalapeños and parmesan cheese.*

## SIDES

### Skin on Fries **(V) £5**

### Sweet Potato Fries **(V) £6**

### Parmesan fries with Truffle **(D) (V) £7**

### Cassava Chips with Truffle Sauce **(E) (V) £7**

### Mashed Potato **(D) (V) £5**

### Seasonal Mixed Vegetables **(Ve) £6**

Following dishes denote **(V)** are prepared without meat/fish, **(G)** contains gluten, **(D)** contains dairy products, **(M)** contains mustard, **(E)** contains eggs, **(N)** contains nuts/peanuts, **(Se)** contains sesame seeds, **(Ve)** are prepared using no animal products. Some dishes contain ingredients that are not set out on the menu, guest should be aware of other allergens such as

**(C)** celery, **(F)** fish, **(Cru)** crustacean, **(Mol)** mollusc, **(Soy)** Soya, **(Lup)** lupin and **(Sd)** sulphur dioxide. Please speak to a member of staff should you require more information on our ingredients or to discuss allergies. Due to the presence of nuts, sesame seeds and the use of gluten in our kitchen we cannot guarantee that absence of the following ingredients in any of our dishes.

**Prices include all government taxes, a discretionary gratuity of 10.0% will be added to your bill.**

## DESSERTS

Vanilla and Rosemary Pannacotta **(D)** £12

*Served with a mixed berry compote.*

Pistachio Crème Brûlée **(G)(D)(E)(V)(N)** £12

*Served with homemade buttery shortbread biscuits.*

Chocolate Delice **(D)(E)(V)** £12

*Served with a citrus sauce and crunchy coconut flakes.*

Cheeseboard **(G)(D)(V)** £15

*Selection of cheeses from mature cheddar, French brie and Stilton blue cheese served with sourdough cheese biscuits, celery, grapes and onion chutney.*

## SELECTION OF ICE CREAMS & SORBETS

*Charge of per scoop £2*

Luxurious Bourbon Vanilla Ice Cream **(D)(V)**

Sensation Strawberry Ice Cream **(D)(V)**

Double Chunky Chocolate Chip Ice Cream **(D)(V)**

Natural Italian Style Pistachio Ice Cream **(D)(N)(V)**

Asian Style Mango Sorbet **(Ve)**

Tropical Passionfruit Sorbet **(Ve)**

British Raspberry Sorbet **(Ve)**

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