



RESTAURANT

1540

DESSERT MENU

Carrot Cake – Caramel sauce, blood orange sorbet **£8** (VE)

Chocolate Orange Tart – Raspberry sorbet **£9** (VE, GF)

Salted Caramel Brownie Cheesecake **£10**

Sticky Toffee Pudding – Ginger and honey ice-cream **£10**

Classic Ice-Cream – Choose from:
Vanilla, Strawberry, or Chocolate (One Scoop) **£3.50** (V, GF)

Fruit Sorbet – Please ask for our current selection
(One Scoop) **£3.50** (VE, GF)

Selection of Three Cheeses – Served with grapes, crackers,
and fig chutney **£12** (V)

DIETARY KEY

V – Vegetarian | VE – Vegan | GF – Gluten-Free

Please inform your server of any dietary requirements or allergies. *A discretionary 10% service charge will be added to your bill.*



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A LA CARTE MENU

STARTERS

- Seasonal Homemade Soup** – Fresh herbs, toasted sourdough **£8** (VE)
Confit Duck Leg – Haricot bean cassoulet, pancetta, watercress **£13** (GF)
Cured Sea Trout – Pickled cucumber, dill crème fraîche, toasted brioche **£12**
Baked Studded Camembert – Truffle, caramelised onion chutney, toasted sourdough **£14** (V)

MAIN COURSES

- Wild Mushroom Ravioli** – Butternut squash, sautéed wild mushrooms, fresh herbs **£20** (V)
Beer-Battered Fish and Chips – Garden peas, skin-on chips, lemon, tartare sauce **£19** (GF)
Chicken & Tarragon Pot Pie – Seasonal vegetables **£24**
8oz Rib-eye Steak – Rocket salad, skin-on chips, bone marrow butter **£30** (GF)
Parmesan Risotto – Garden peas, courgette & pine nut salad **£20** (V, GF)
The 1540 Loaded Burger – 6oz chuck steak, caramelised onions, smoked streaky bacon, cheese, burger sauce, brioche bun, skin-on chips **£19**
Superfood Salad – Buckwheat, quinoa, roasted vegetables, heritage tomatoes, baby gem, pickled cucumber, pomegranate, toasted seeds, fresh herbs, house vinaigrette **£16** (VE, GF)
(Add Smoked Salmon, Avocado, or Marinated Tofu + £3)

STONE-BAKED PIZZAS

- Classic Margherita** – Shredded mozzarella, tomato sauce, fresh basil **£11** (V)
Spicy Pepperoni – Nduja, chili flakes, shredded mozzarella, tomato sauce **£14**
Pesto Pollo – Roasted chicken, roasted peppers, pesto, shredded mozzarella **£15**

SIDES

- Skin-on Chips** **£5** (VE, GF)
Seasonal Greens – Confit garlic butter **£5** (V, GF)
Rocket & Parmesan Salad – Balsamic glaze **£5** (V, GF)

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DAILY SPECIALS

STARTERS

Colchester Oysters

Served with fresh lemon **£4.50 each**

Chicken Liver Parfait

Truffle, toasted brioche, fig chutney **£12.50**

MAIN COURSES

Grilled Market Fish of the Day

Sautéed new potatoes, buttered samphire, garden salad, charred lemon
Please ask your server **£24.50** (GF)

Steamed Cornish Mussels

Nduja, white wine, garlic, shallots, fresh herbs, toasted sourdough
Full £19.50 / Small £12.00

Crispy Pork Belly

Apple & ginger purée, mashed potatoes, purple sprouting broccoli,
cider jus **£26.00** (GF)

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THE
MANOR
— ELSTREE —



BAR MENU



COLCHESTER OYSTERS – Served with fresh lemon **£4.50 EACH**

—————▶ **STARTERS** ◀—————



- Seasonal Homemade Soup** – Fresh herbs, toasted sourdough **£8** (VE)
Cured Sea Trout – Pickled cucumber, dill crème fraîche, toasted brioche **£12**
Baked Studded Camembert – Truffle, caramelised onion chutney,
toasted sourdough **£14** (V)

—————▶ **MAIN COURSES** ◀—————

- The 1540 Loaded Burger** – 6oz chuck steak, caramelised onions, smoked streaky
bacon, cheese, burger sauce, brioche bun, skin-on chips **£19**
Beer-Battered Fish and Chips – Garden peas, skin-on chips, lemon,
tartare sauce **£19** (GF)
Parmesan Risotto – Garden peas, courgette & pine nut salad **£20** (V, GF)
8oz Rib-eye Steak – Rocket salad, skin-on chips, peppercorn sauce **£30** (GF)
Superfood Salad – Buckwheat, quinoa, roasted vegetables, heritage tomatoes,
baby gem, pickled cucumber, pomegranate, toasted seeds, fresh herbs,
house vinaigrette **£16** (VE, GF)
(Add Smoked Salmon, Avocado, or Marinated Tofu +£3)

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THE
MANOR
— ELSTREE —

—————▶ **STONE-BAKED PIZZAS** ◀—————

- Classic Margherita** – Shredded mozzarella, tomato sauce, fresh basil **£11 (V)**
Spicy Pepperoni – Nduja, chili flakes, shredded mozzarella, tomato sauce **£14**
Pesto Pollo – Roasted chicken, roasted peppers, pesto, shredded mozzarella **£15**

—————▶ **SANDWICHES** ◀—————

Served with a salad garnish and potato crisps. Please choose from farmhouse white or brown bread.



- Smoked Salmon** – Lemon and dill cream cheese with rocket **£12**
Arlington Hens Egg Mayonnaise – Classic egg mayonnaise with baby watercress **£11**
Roast Banham Chicken – Roast chicken breast with tarragon mayonnaise **£12**
Cheese Savoury – Our signature house cheese blend **£11**

—————▶ **SIDES** ◀—————

- Skin-on Chips** **£5 (VE, GF)**
Seasonal Greens – Confit garlic butter **£5 (V, GF)**
Rocket & Parmesan Salad – Balsamic glaze **£5 (V, GF)**

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THE LITTLE MANOR MENU

MAINS

Cumberland Sausages – Served with creamy mashed potato and garden peas **£9.50** (GF)

Classic Macaroni Cheese – Baked with a golden cheese crust and served with garden peas **£9.50** (V)

Fish Fingers – Gluten-free breaded white fish with skin-on fries and garden peas **£9.50** (GF)

Chicken Goujons – Gluten-free breaded chicken strips with skin-on fries and garden peas **£9.50** (GF)

Penne Pasta – Egg-free penne tossed in a smooth tomato and basil sauce **£8.50** (VG)

DESSERTS

Chocolate Brownie – Warm chocolate brownie served with vanilla ice-cream and chocolate sauce **£5.50** (V)

White Chocolate & Raspberry Cheesecake – Served with a zesty Sicilian lemon coulis **£5.50** (V)

Classic Ice-Cream – One Scoop **£3.50** (V, GF)
Choose from: Vanilla, Strawberry or Chocolate

Fruit Sorbet – One scoop **£3.50** (VG, GF)

Please ask for our current selection

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