

Desserts

Manor House Christmas Pudding, Brandy Cream, Fresh Fruit	£5
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (Available Gluten Free)	£6
Passionfruit Posset, Sweet Fennel Seed Crackers	£6
Dark Chocolate Sponge, Creme de Cassis, Chocolate Dulce delice	£6
Northumberland Cheeseboard, Crackers, Red Onion Chutney, Salted butter	£9
Why not pair with some Vintage Port£	

Teas & Coffees

Americano	£2.95	Hot Chocolate	£3.10
Latte	£3.10	Mocha	£3.00
Cappuccino	£3.10	Espresso	£2.00
Flat White	£3.10	Double Espresso	£2.80
Tea	£2.30		
Flavoured Teas	£2.70	Shot of Syrup	£0.50

Allergies & Dietary Requirements

Please inform us whilst ordering of any **allergies** or dietary requirements. As we are a from base ingredient business, our kitchen contains nuts (of all varieties), Flour (GF and non- GF), Shellfish and many other common ingredients which may cause reactions to those allergic to them.

Unfortunately we cannot guarantee our dishes will be free from traces of these products. Whilst we do our best to remove it, Game in particular may contain shot. Fish and Meat dishes may contain bones, all dishes may contain items not mentioned in the menu description.

All prices include VAT at the current rate. A service charge of 10% will be added to parties of 8 or more. * The weight of our steaks is the approximate uncooked weight.

Welcome to The Manor House Inn...

We are delighted you have elected to join us at our cosy haven, whether just for a drink, lunch or dinner or an overnight stay. We hope that you enjoy our changing selection of fresh food, sourced where possible from local suppliers and with food miles in mind. We will do our best to ensure your visit as enjoyable as possible so if there is something you need special help with please, just ask...

Please inform us of any allergies or dietary requirements before ordering.

Food Service Times:

Monday - Friday 12pm - 3pm /
5pm- 9pm

Saturdays 12pm - 9pm

Sundays 12pm - 7pm

Some of the produce on our Menu is supplied by these great folk right here;

Free Range Eggs - For Breakfast &
Baking

Lintz Hall Farm, Lintzford

Bacon, Sausages, Lamb, Beef,
Chicken

Warren Butterworth Catering Butchers,
Throckley

Fish & Seafood

Hodgsons Fish, Fish Quay, Hartlepool

Vegetables, Herbs & Fruits

Quality Food Service, Embeck,
Middlesborough

Milk & Cream

Northumbrian Pedigree Milk & Cream,
Slaley.

Breads

Our Chefs!

Teas & Coffees

Ringtons, Newcastle

Sandwiches are available Daily between 12pm and 3pm.

Sandwiches

Served in a fresh brioche bun with a side salad dressed with honey mustard vinaigrette.

Back Bacon, Creamy Brie & Cranberry Sauce	£6
Northumberland Sausage & Red Onion Marmalade	£6
Turkey & Stuffing	£6
Northumberland Company Cheese & Winter Spiced Chutney	£6
Warm Goats Cheese, Tomato Chutney & Basil Pesto	£6

Add a side of triple cooked Maris Piper Chips for £3.

Pub Classics

Beer Battered Cod Fillet, Tartare Sauce, Mushy Peas &
Triple Cooked Chips £12

Pork Sausages, Creamy Mashed Potato, Manor House Gravy &
Red Onion Chutney £11

Manor House Burger, 6oz Ground Steak Burger, Relish, Mayo, Monterey Jack
Cheese, Baby Gem Lettuce, Beef Tomato, Triple Cooked Chips & Purple
Slaw. £12

Starters

Celeriac, Hazelnut & Truffle Soup, Homemade Bread	£5
Local Game Terrine, Cumberland Sauce, Brioche Toast	£7
Shetland Mussels - Tomato & Chilli or Cider & Bacon Cream Sauce	£6
Beetroot & Goats Cheese Salad (V,GF)	£6
Vegan Nut Roast	£5

Mains

Spiced Monkfish Tail, Basil Mashed Potatoes, Roasted Beetroot & Chantenay Carrots and Creamy Tomato Sauce	£14
Duck Breast Wellington, Cherry Puree, Pickled Wild Mushrooms & Braised Fennel	£16
Shetland Mussels - Tomato & Chilli or Cider & Bacon Cream Sauce, with triple cooked chips and homemade bread	£11
Slow-braised beef Feather-Blade, Truffle Mash, Roast Carrots, Rich Borderlaise Sauce.	£16
Gluten Free Spinach & Ricotta Roulade, Pickled Beetroot & Rocket Salad	£8

Sides

Triple Cooked Chips	£3	Seasonal Veggies	£3
Side Salad	£3	Homemade Bread	£3
Pigs in Blankets	£3	Giant Onion Rings	£3