

Sele	ction of Artisan Breads and Butter		£4.00
<u>Start</u>	<u>ers</u>		
Spin Smo Dee GF Culle	o of the Day - Barnett's artisan bread ach & Feta Tart – with Red Pesto Dressing ked Haddock Fish Cakes – with homemade Tartare sauce p Fried Breaded Brie-with Cranberry Sauce en Skink – served with mini cheese scone ken Terrine – with Mango and Red Pepper sauce		£4.45 £5.95 £6.95 £5.95 £6.95 £7.95
Mair	<u>ns</u>		
Penr GFBeef GF \mathbb{Y} Stuffe	ed Fillet of Salmon – with Herb Butter ne Pasta Carbonara – with Garlic Bread Bourguignon – with Creamy Mash ed Oven Baked Aubergine ed with spicy Cous Cous, red pepper sauce and feta crumb		£16.75 £14.95 £16.50 £14.75
Old	<u>Classics</u>		
Dee	k Pie – with chips or mash p fried Scampi – with fries and garden peas ered or Breaded Haddock– served with chips and mushy peas Old Manor Burger – with caramelised onions and Monterrey Jack Che	ddar	£15.95 £14.95 £16.65 £14.95
From	The Grill – (steaks are served with hand cut chips, flat cap mushroom and grilled to	omato)	
Ribe Add	in Steak 8 oz - ye Steak 8 oz - streaky bacon or onion rings - pepper sauce, garlic butter, whisky sauce, onion rings	each each	
 ⊕ Citru	serts r and Almond Tart – with Vanilla Ice Cream us Panna Cotta – with Red Berry Coulis and homemade shortbread nachan Cheesecake – with whisky syrup		£7.25 £6.95 £6.95
Stick Trio	sic Desserts The served with butters cotch sauce and vanilla ice crest of Ice Cream and Sorbet – ask your server for today's selection ction of Cheeses –	eam	£7.20 £5.50 £9.95

Vegetarian

Some of the dishes may contain allergens which could affect your health. If you have any concerns or known allergens, please speak to a member of staff who will advise you of the ingredients used.

Ask your waiter for vegetarian options.