



The Manor House Hotel Restaurant

STARTERS

Homemade Soup	£5
Freshly made soup of the day served with a baked artisan roll	
Chicken Liver Pate	£6
Potted pate with a half toasted baguette and red onion compote	
Caprese Salad	£5
Tomato, mozzarella and basil seasoned In olive oil	
Garlic Bread	£4
Homemade garlic bread with a warm creamy cheese dip	
king Prawns	£7
Sweet and spicy king prawns simply served with an Indian style salad	
Chicken Terriene	£5
Caramelised onion and pulled chicken served with pickled vegetables	
Haddock and Mozzarella Fishcake	£5
Haddock and mozzarella encased in a seeded bread coating	



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Mains

Steak Pie	£12
Tender pieces of beef cooked in a rich onion gravy served with chunky chips and buttered vegetables	
Chicken Dauphinoise	£14
Breast of chicken partnered with a cheesy garlic dauphinoise and a creamed leeks	
Mushroom Arancini	£13
Crispy coated balls of rice bound with wild mushrooms served with spinach parmesan and truffle oil	
Salmon Fillet	£15
Crispy salmon fillet sat on lemon fragrant rice and a rich tomato sauce	
Belly Pork	£15
Oriental marinated belly pork served with sesame, honey and spring onion noodles	
Rump of Lamb	£16
Classic rump of lamb served on minted mash, red wine gravy with buttered green vegetables	
10oz Rib-eye steak	£20
Mature rolled rib of beef served with sautéed cherry tomatoes, button mushrooms, silverskin onions and chunky hand cut chips Locally sourced from the Yorkshire dales meat company	
Manor house burger	£12
Prime beef burger topped with lettuce, tomato, onion, mayonnaise, bacon and cheese served with salsa and fries	



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Classic Dishes

Fish and Chips **£12**

Hand battered cod served with home-made chunky chips, mushy peas and tartar sauce

Chicken and Mushroom Carbonara **£12**

Tender chicken pieces cooked in a mushroom cream sauce with bacon lardons and parmesan cheese
(Vegetarian option available £9.00)

Spicy Beef Chilli **£12**

Beef chilli with mixed beans tomato and spices served with basmati rice sour cream and giant nachos

Chicken Tikka **£10**

Chicken breast cooked to a medium tikka heat served with basmati rice mango chutney and naan bread
(Vegetarian option available £9.00)

Wild Mushroom Risotto **£9**

Risotto Rice and wild mushrooms topped with Parmesan shavings

Chicken Caesar Salad **£13**

Fresh salad topped with chicken breast pieces anchovies, parmesan shavings, croutons and dressing

Side Orders

Classic house salad	£3
Vegetable medley	£3
Battered onion rings	£3
Thick cut chips	£3
Fried Mushrooms	£3
Mixed bread rolls	£2
Creamy coleslaw	£2

Should you have any Allergies, Intolerances or Dietary Requirements please discuss them with your server before ordering. Our Kitchen uses products that contain Nuts & other Allergens.



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Desserts

Baileys Cheesecake **£5**

Irish cream & whisky cheesecake with chocolate sauce and vanilla ice-cream

Lemon Curd Tart **£6**

Zesty lemon curd tart with brandy snap basket filled with raspberry sorbet

Chocolate and Salted Caramel **£6**

layers of chocolate and salted caramel served with chocolate and walnut shards

Warm Pear & Almond Slice **£5**

Frangipane tart served with a light pear syrup and whipped vanilla cream

Dessert of the Day **£4**

Ask a member of staff for the chefs inspiration of the day

Artisan Cheese Board **£9**

Local Weardale artisan cheeses served with grapes, apple, celery, chutney and a selection of cheese crackers

Weardale-white firm cheese, St.Cuthbert-blue semi-soft

Local Brie-white soft, Nettle-Nettle infused Weardale Bonny Moor-lightly smoked

Archers Ice-cream Selection

Choose 3 scoops from our selection **£6**

Simply Jersey	Mango Yoghurt
Chocolate	Lemon Sorbet
Ginger	Strawberry Sorbet
Baileys	Orange Sorbet
Raspberry Pavlova	Apple Sorbet
Kids Chaos	Champagne Sorbet