

THE MANNERS DINING MENU

Starters

Soup of the day (GF option available)

Served with bloomer bread & butter

Southern fried chicken goujons

Fresh chicken breast coated in our southern fried crispy coating. Served with BBQ dipping sauce

Carbonara arancini (GF - V option available)

Fried risotto balls with pancetta & garlic. Served with a green pesto dressing

Salt & pepper king prawns (+)

Served in our homemade crispy coating & sweet chilli dipping sauce

Chicken satay skewers (GF)

Served with a homemade peanut dipping sauce

Chef's Signature Dishes

Pan fried seabass (+)

Served with pancetta potatoes, homemade parsley sauce & seaweed salad

Chicken forestiere (GF)

Seared & roasted butterfly chicken breast, topped with our homemade wild mushroom forestiere sauce. Served with homemade chips and seasonal vegetables.

Duck orange & quail egg (GF - V option available)

Slow roasted in our special blend of orange and spices and pulled. Served with homemade vegetable stir fry

Slow cooked belly pork (+)

Served with black pudding mash & onion gravy

Asparagus tarragon linguine (VE)

Pasta tossed in our home blended garlic & tarragon oil, then topped with asparagus spears
Add garlic bread – Add chicken

Manners Homemade Classics

Homemade steak & Unicorn pie

Seared & seasoned beef, slow cooked in our specially blended sauce with our signature Unicorn ale. Served with seasonal vegetables & a choice of mash or chips

Homemade cottage pie (GF)

Steak mince, slow cooked in our homemade specially blended stock. Served with seasonal vegetables

Homemade lamb masala (GF)

Slow roasted lamb marinated and cooked in our own recipe sauce & served with rice

Add naan bread

Pea & mint risotto (GF - V option available)

A special blend of pea & mint combined and cooked with risotto rice and garnished with crispy pancetta

Add garlic bread

Chicken tikka hanging kebab (GF)

Fresh chicken breast marinated in our own recipe tikka sauce then grilled on a skewer with onions & peppers. Served with hand cut homemade chips & garlic infused melted butter for pouring

Beer battered fish & chips (+) (GF option available)

Homemade beer battered fish served with homemade hand cut chips, mushy peas & tartare sauce

Add bread & butter

Burgers

Steak & egg burger

Locally sourced Aberdeen Angus steak burger topped with a free-range egg, served in a brioche style bun with Emmental cheese, lettuce, tomato, gherkin & relish. Served with skin on hand cut chips

Vegetarian burger (V)

Vegetarian burger served in a brioche style bun with Emmental cheese, lettuce, tomato, gherkin & relish. Served with skin on hand cut chips

Vegan burger (VE)

Vegan burger served in a brioche style bun with vegan cheese, lettuce, tomato, gherkin & relish. Served with skin on hand cut chips

Southern fried chicken burger

Fresh chicken breast coated in our southern fried crispy coating, served in a brioche style bun with, lettuce, tomato, gherkin & lime mayo. Served with skin on hand cut chips

Kids Meals

Chicken nuggets

Served with homemade chips & beans

Sausages (V option available)

Served with homemade chips & beans or mash & gravy.

Hamburger

Served with homemade chips & relish (add cheese)

Pasta (V option available)

Chef's pasta of the day (add garlic bread)

Desserts

All served with a choice of cream, ice cream or custard

Chocolate fudge cake (V)

Crumble of the day (V)

Chef's dessert of the day (V)

Cheesecake of the day (V)

Please also check out our daily specials board

Please make your server aware of any allergies. (+) may contain small bones or shell, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free. All our dishes are cooked fresh to order, so there may be slightly longer wait times during busy periods. We can adjust many of our dishes to accommodate dietary requirements, so please feel free to speak to your server with any requests.