

THE MANNERS SUNDAY MENU

Starters

Soup of the day

Served with bloomer bread & butter

Beer battered chicken goujons

Fresh chicken breast coated in our homemade crispy beer batter. Served with chef's dipping sauce

Creamy Garlic & Wild Mushroom Pot (V)

Wild mushrooms cooked in our creamy garlic Sauce. Served with ciabatta bread

Chef's Signature Dish

Chicken Forestiere (GF)

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

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 & cooked in our own recipe masala sauce. Served with rice

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

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

Add naan bread

Add bread & butter

Manners Sunday Roasts

Roast beef (GF Option available)

Locally sourced signature 28-day matured beef, served with all the trimmings, homemade Yorkshire pudding & homemade gravy

Roast Lamb (GF Option available)

Locally sourced free-range, grass-fed lamb, served with all the trimmings, homemade Yorkshire pudding & homemade gravy

Meatless roast (V – VE, GF options available)

Same great taste as our meat options, with locally sourced vegetables, homemade Yorkshire pudding & homemade gravy, just without the meat

Meat of the day (GF Option available)

Check out our specials board for today's option

Sunday Sides

Pigs in blankets

Full size pork sausages hand rolled by our chef's in streaky bacon

Cauliflower cheese (GF)

Homemade with local cauliflower loaded with cheese then baked & grilled

Extra Yorkshire pudding

For when one isn't enough. Add another homemade Yorkshire pudding

Burgers

Steak & bacon burger

Locally sourced Aberdeen Angus steak burger topped with smoked bacon, 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

Kids Meals (under 12's)

Roast (V, GF options available)

Same as the adult options, just smaller

Sausages (V option available)

Served with homemade chips & beans or mash & gravy.

Hamburger

Served with homemade chips & relish (add cheese)

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.