

# THE MANOR HOUSE INN DITCHEAT

## **FIZZ**

Crémant de Limoux, Maison Antech, <i>Languedoc, France</i> , NV	9.5
Prosecco, Bella Modella, <i>Veneto, Italy</i> , NV	7.5

## **SHARPENERS**

Negroni Branca   <i>Fernet Branca, Antica Fomula, Tanqueray Sevilla</i>	12
Lil' Vesper   <i>Tanqueray, Grey Goose, Lillet Blanc</i>	12
Repo Sour   <i>Rooster Reposado, Patron Silver, Lime, Agave, Whites</i>	12
Paloma   <i>Olmea Altos, Lime, Grapefruit</i>	12
Treacle   <i>Apple Estate Signature, Dowding's Apple Juice, Orange, Brown Sugar, Bitters</i>	12

## **BOOZE FREE**

Botivo Spritz   <i>Botivo Aperitivo 0%, Pomegranate Molasses, Lemon, Soda</i>	8
Jan Bramble   <i>Tanqueray 0%, Berry Compote, Lemon, Sugar</i>	8
Apple Pie   <i>Dowding's Apple Juice, Ginger, Lime, Mint, Cinnamon</i>	6.5

## **STARTERS**

Welsh Rarebit, Pickled Shallot	9
Pork + Fennel Scotch Egg, Aioli	10
Mussel Escabeche	12
French Onion Soup, Gruyere Croûte	9
Fried Squid, Onion, Chilli, Coriander	10
Padron Peppers, Sherry Vinegar, Chilli Salt	9
Buttermilk Chicken, Kimchi	12
Westcombe Ricotta Dumplings, Artichoke, Tarragon	10

## **ROASTS**

Roast Sirloin, Horseradish	23 / 25
Pork Belly, Apple + Cider Sauce	25
Beetroot, Squash + Parsnip Roast	21
Whole Roast Chicken ( <i>for Two</i> )	55 / 65
20oz Flat Iron Steak ( <i>for Two</i> )	60

*All Served with Roast Potatoes, Greens, Carrot + Swede Mash, Braised Red Cabbage, Cheesy Leeks, Yorkshire Pudding, Gravy*

## **MAINS**

Celeriac, Lentils, Fig, Goat's Curd	21
Chicken Schnitzel, Braised Chicory, Salad + Chips	22
Confit Duck Leg, Quince, Bitter Leaf Salad	20
Beer Battered Haddock, Chips, Mushy Peas, Tartar Sauce, Curry Sauce	23
Quarr Cross Venison Frites, Peppercorn Sauce	24

## **SIDE DISHES**

Extra Roasties / Yorkie / Gravy	0	Cauliflower Cheese	6
Chips	5	Creamed Chard	6
Chips + Curry Sauce	7	Bitter Leaves, Pear, Stilton	5

Please ask about any allergens present in our food and do let us know if you have any allergies.

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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## **PUDDINGS**

Sticky Toffee, Butterscotch, Vanilla Ice Cream	9
Eggnog Pannacotta	9
Crumble with Custard or Ice Cream	9
Dark Chocolate Marquise, Mixed Berry, Stracciatella Ice Cream & Honeycomb	9
Affogato, Stracciatella Ice Cream	6
Boozy Affogato, Stracciatella Cream	10
Barber's Cheddar, Truffle Honey, Crackers	12

## **OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET**

	<i>1,2 or 3 Scoops</i>
Chocolate	4 / 6 / 8
Ricotta Stracciatella	4 / 6 / 8
Mint Chocolate Chip	4 / 6 / 8
Vanilla Bean	4 / 6 / 8
Roasted Strawberry	4 / 6 / 8

## **SORBET**

	<i>1,2 or 3 Scoops</i>
Blackcurrant	4 / 6 / 8
Lemon	4 / 6 / 8
Passionfruit	4 / 6 / 8

## **PUDDING WINE**

Château Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	8 / 34
Michele Chiarlo, Nivole Moscato d'asti 2023 <i>Piedmont, Italy</i>	7 / 28

## **TO FINISH**

Somerset Cider Brandy 3yr / 5yr	4.5 / 5
Kopke Tawny Port 10yr	9
Remy Martin V.S.O.P	5

## **A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH - WALTER ROSE & SON**

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock.

They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

## **DID YOU KNOW?**

The Inn has long been more than just a pub - it was once closely tied to the Manor House itself. The building, originally part of the estate owned by Lord of the Manor Edmund Dawe, played a central role in the life and governance of Ditcheat.

In earlier centuries it was known as *The White Hart*, before adopting the name *The Manor House Inn* by 1861 - the name we proudly carry today.