

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

MAINS

Hake, Chicken Broth, Mussels, Fennel, Pancetta	24
Pork Chop, Rainbow Chard, Apple, Garlic Crumb	25
Celeriac, Lentils, Fig, Goat's Curd	21
Sirloin Steak, Carrot, Bordelaise Sauce, Chips	36
Roasted Squash, Goat's Cheese, Spinach, Burnt Chilli, Seeds	19
Chicken Schnitzel, Braised Chicory, Salad + Chips	22
Confit Duck Leg, Quince, Bitter Leaf Salad	20
20oz Flat Iron Steak, Peppercorn Sauce, Chips (<i>for two</i>)	60

PUB BANGERS

Double Smash Cheeseburger, Gherkin, Slaw Chips	21
Beer Battered Haddock, Chips, Mushy Peas, Tartar Sauce, Curry Sauce	23
Quarr Cross Venison Frites, Peppercorn Sauce, Salad	24
Handmade Shortcrust Pie, Mash, Greens, Gravy	25

SIDE DISHES

Chips	5	Braised Lentils	6
Chips + Curry Sauce	7	Fennel, Chicken Broth, Pancetta	7
Mash + Bordelaise Sauce	7	Creamed Chard	6
Crown Prince, Toasted Seeds	7	Bitter Leaves, Pear, Stilton	5
Greens, Chilli + Garlic	7		

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, Honeycomb	9
Crumble with Custard <i>or</i> 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 Ditchheat.

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.