



ESLINGTON

— MANOR —



STARTERS

Seasonal Soup of the Day (V, GFa) | 7.25
Chef's daily creation, served with grilled focaccia.

Twice-Baked Cheese Soufflé (V) | 9.00
Mature cheddar, dressed leaves, warm sourdough.

Hand-Dived North Sea Scallops | 13.50
Pea & mint velouté, smoked pancetta, lemon thyme beurre noisette.

Crispy Pork Belly (GF) | 9.25
Asian salad, toasted sesame, chilli blossom honey.

Charred Asparagus & Soft Hen's Egg (V, GF) | 8.50
Wild garlic hollandaise, crispy shallots.

Spring Pea & Mint Risotto (V, GF) | 9.00
Aged Parmesan crisp, fresh pea tendrils.

Ham Hock Terrine (GFa) | 9.00
Piccalilli gel, pea shoots, grilled focaccia.

Heritage Tomatoes & Burrata (V, Gfa) | 11.95
Basil oil, aged balsamic reduction, sourdough crumb.

Wild Mushroom & Truffle Arancini (VG) | 9.00
Deep-fried rice balls in a golden crumb, fresh pea tendrils.

MAINS

8oz Flat Iron Steak (GF) | 22.50
Dry-aged with traditional garnish, triple-cooked beef dripping chips.

Pan-Fried Chicken Supreme (GF) | 15.95
Buttered dauphinoise, charred broccolini, wholegrain mustard velouté.

Northumberland Lamb Rump (GF) | 24.95
Creamed potatoes, spring vegetables, confit garlic purée, rosemary jus.

8oz Fillet Steak (GF) | 35.99
Grass-fed beef with traditional garnish, triple-cooked beef dripping chips.

Pan-Roasted Atlantic Cod (GF) | 23.95
Forest mushrooms, wilted spinach, confit vine tomatoes, red wine reduction.

House Burger | 13.50
Two dry-aged beef patties, white cheddar baby gem, tomato, red onion, pickles, Eslington sauce, seasoned fries.

The Gardener's Pie (V) | 13.95
Seasonal vegetables in cheddar & tarragon cream, golden puff pastry lid.

Butternut Squash & Tomato Crumble (VG, N) | 11.50
Toasted walnut crust, vegan cheese crumb.



DESSERTS

Warm Chocolate

Brownie (GF,N) | 7.50

Chocolate butterscotch, praline crumb, vanilla bean ice cream.

Dark Chocolate

Mousse (GF, V) | 7.50

Honeycomb shard, black cherry compote.

Sticky Toffee

Pudding | 7.50

Butterscotch sauce, clotted cream ice cream.

White Chocolate &

Raspberry Cheesecake | 7.95

Raspberry sorbet, berry coulis.

Torched Lemon

Posset (N) | 7.50

Almond shortbread

Eton Mess (GF) | 7.95

Mixed berry compote, vanilla chantilly.

SIDES

Thick Cup Chips (GF) | 6.50

Gratin Dauphinois (V) | 6.50

Mixed Leaf Salad
(VG, GF) | 5.25

French Fries (GF) | 5.95

Honey-Glazed Carrots
(V, GF) | 5.75

Mashed Potato (V) | 5.75

Rocket & Parmesan
Salad (V, GF) | 5.75

Seasonal Greens
(VG, GF) | 5.50

WINE & COCKTAIL RECOMMENDATIONS

Amarone della Valpolicella
DOCG | Italy | 121.50 (Bottle)

Deep ruby-to-garnet colours with notes of dried cherry, fig, dark chocolate, sweet spice, and coffee.

Whispering Angel Rosé
France | 55.50 (Bottle)

Flavours of tart berries, citrus zest, pink grapefruit, and white peach with a long and crisp finish.

Eslington Manor
Signature Cocktail | 9

Absolut Berries, Archers, and grenadine, topped with Prosecco and lemonade, finished with raspberries and mint.

Sancerre Sauvignon Blanc
France | 48 (Bottle)

Vibrant aromas of lemon, gooseberry, and green apple, underpinned by a distinct, stony minerality.

Laurent-Perrier La Cuvée
France | 88 (Bottle)

Aromas of white blossom, citrus, and stone fruits like peach. It is characterised by fine bubbles, a creamy texture, and a crisp finish,

Old Fashioned
Cocktail | 9

A smooth blend of Monkey Shoulder with brown sugar and Angostura bitters, stirred over ice and finished with an orange peel.



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