



E



ESLINGTON

— MANOR —



SUNDAY LUNCH MENU

1 COURSE £19.50 2 COURSE £25.95 3 COURSE £32.95

STARTERS

Seasonal Soup
(V, GFa)
*Chef's daily creation,
grilled focaccia.*

Classic Prawn
Cocktail
*Traditional dressing, Atlantic
prawn & baby gem*

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

MAINS

Dry-Aged Sirloin of Beef (£3 supplement)
*Yorkshire pudding, duck-fat roast potatoes, seasonal vegetables,
buttery mash and proper gravy.*

Roast Chicken Breast
*Yorkshire pudding, duck-fat
roast potatoes. seasonal
vegetables, buttery mash and
proper gravy.*

Pan-Roasted
Atlantic Cod (GF)
*Pea & mint risotto, pea
shoots.*

Slow-Roasted Pork Belly
*Yorkshire pudding, duck fat
roast potatoes. seasonal
vegetables, buttery mash and
proper gravy.*

Butternut Squash & Tomato Crumble (VG, N)
Vegan cheddar & walnut crust, dressed greens, herb oil.

SIDES

Duck-Fat Roast
Potatoes | 3.50

Honey-Glazed
Carrots | 3.50

Yorkshire
Pudding | 1.50

Buttery Mash | 3.50

Seasonal Greens | 3.50

DESSERTS

Warm Chocolate
Brownie (GF, N)
*Chocolate butterscotch, praline
crumb, vanilla bean ice cream.*

Eton
Mess (GF)
*Mixed berry compote,
vanilla chantilly.*

Sticky Toffee
Pudding
*Butterscotch sauce,
clotted cream ice cream.*