

THE
MANOR HOUSE
INN
 DITCHEAT

Sharpeners	Negroni	10
	Mezcal margarita	12.5
	Espresso martini	12
	Hugo spritz	11.5
	Baby Guinness	5
	Negroni shot	4.5
Starters	Truffle + parmesan scotch egg, aioli	9
	Westcombe rarebit croquettes, pickled shallots	8
	Ortiz anchovies + olive oil	9
	Hartgrove coppa + capers	10
	Brixham crab flatbread, lemon, capers	11
	Smoked Bromham beetroot soup, crème fraîche	8
	Pigs head scrumpet, piccalilli, shallot	10
	Roasted heritage carrots, blue cheese, truffle, pickled walnuts	9
Pub bangers	Beer battered haddock, chips, smashed peas, tartare, curry sauce	22
	English rose veal liver, bacon, mash, onions, greens, gravy	24
	Double smash burger, American cheese, lettuce, gherkin, chips	21
	Beef + stout pie, mash, gravy	24
Mains	Whole Cornish red mullet, agretti, tardivo, caper butter	25
	Lamb breast, Jersey royals, puntarella, sheep's curd, salsa verde	26
	Roasted squash, goat's cheese, spinach, pangrattato	18
	Dry aged Hereford sirloin steak, heritage carrots, 'nduja butter, chips	30
Sharing	Spatchcock chicken, rainbow kale, chimichurri	55
	28oz Côte de boeuf, peppercorn sauce + chips	76
	Whole fish, ratte potatoes, salsa verde	MP
Sides	Chips	5
	Truffle + parmesan chips	7
	Chilli + garlic fried greens	5
	Tardivo + puntarella salad, pickled shallots	6
	Ratte potatoes + salsa verde	6
	Roasted carrots + 'nduja butter	6
Puddings	Sticky toffee pudding	9
	Cider syllabub + shortbread	9
	Crumble + custard	9
	Cambridge burnt cream + blood orange	9
	Affogato	6
	Westcombe Cheddar, Yarlington blue + membrillo	12
	Brickell's ice cream	4/6/7
	Sorbet	4/6/7

On your bill you'll find a discretionary 12.5% service charge.
 100% of which gets split fairly with everyone who works here.

Please ask the squad if you would like to know about the allergens present in our food.

SPARKLING

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7.25 / 30
Cava, Peralada, Stars Brut Reserva ORG <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Champagne Grande Réserve 1er Cru NV, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Furleigh Estate, Classic Cuvée 2018 <i>Dorset, England</i>	55
Champagne Grande Réserve 1er Cru NV, Pierre Mignon <i>Champagne, France</i>	65
Bollinger Special Cuvée NV <i>Champagne, France</i>	100

RED

Merlot, Los Espinos 2021 <i>Valle Central, Chile</i>	8 / 29
Negroamara, 'Il Pumo' 2022 <i>San Marzano, Italy</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	29
Pinot Noir, Les Mougeottes 2023 <i>Rioja, Spain</i>	8.5 / 30
Nero d'Avola, Cantine Paolini 2022 ORG <i>Sicily, Italy</i>	29
Malbec, Santa Julia 2023 ORG <i>Mendoza, Argentina</i>	30
Côtes du Rhône, Domaine de la Berthète 2023 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Minvielle 2022 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Beaujolais Cru, Château de Fleurie 2022 <i>Beaujolais, France</i>	42
Montagne St-Emilion, Château Treytins 2016 <i>Bordeaux, France</i>	42
Bourgogne Rouge, Domaine Chitry 2023 <i>Burgundy, France</i>	45
Rosso di Montalcino, Argiano 2022 <i>Tuscany, Italy</i>	48
Barolo, Castagni 'Reverdito' 2018 <i>La Morra, Italy</i>	55
La Rioja Alta 'Viña Ardanza' Reserva 2017 <i>Rioja, Spain</i>	60
Château Pavillon Rocher, St-Émilion Grand Cru 2016 <i>Saint-Émilion, France</i>	60
Piedlong, Famille Brunier 2020 <i>Châteauneuf-du-Pape, France</i>	65
Pinot Noir, Talley Estate 2020 <i>California, USA</i>	65
Brunello di Montalcino, Cortonesi La Mannella 2018 <i>Tuscany, Italy</i>	70
Côte-Rôtie, Yves Cuilleron 2020 <i>Côte-Rôtie, France</i>	95
Amaro della Valpolicella, Le Bertarole 2018 <i>Veneto, Italy</i>	95
Gevrey-Chamertin, René Bouvier 2022 <i>Burgundy, France</i>	100

CIDER

Burrow Hill	8
Showerings Triple Vintage	10

WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	28
Grillo, Cantine Paolini 2023 ORG <i>Sicily, Italy</i>	8.5 / 31
Chardonnay, Montsablé 2023 <i>Haute Vallée de l'Aude, France</i>	8 / 29
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Picpoul de Pinet, Ornezon 2023 <i>Languedoc, France</i>	8.5 / 31
Rioja Blanco, Gatito Loco 2022 ORG <i>Rioja, Spain</i>	32
Chenin Blanc, Winery of Good Hope 2022 <i>Western Cape, South Africa</i>	33
Grüner Veltliner, Funkstille 2022 <i>Niederösterreich, Austria</i>	34
Riesling Trocken, Von Buhl 'Bone Dry' 2023 <i>Pfalz, Germany</i>	34
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Gavi del Comune di Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rias Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Hautes Côtes de Beaune, Chanzy 2019 <i>Burgundy, France</i>	51
Chablis 1er Cru, Adrien Defaix 2022 <i>Burgundy, France</i>	60
Condrieu 'La Berne' 2022 Lionel Faury <i>Côtes du Rhône, France</i>	68
Chenin Blanc, The FMC 2023 <i>Stellenbosch, South Africa</i>	70
Chassagne Montrachet, Joseph Colin 2022 <i>Burgundy, France</i>	100

ROSÉ

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	8 / 29
Wraxall, Early Pinot Noir Rosé 2023 <i>Somerset, England</i>	32
Palm Par l'Escarelle 2023 ORG <i>Provence, France</i>	9.5 / 35
Château l'Escarelle, Les Deux Anges 2022 ORG <i>Provence, France</i>	42
Palm Par l'Escarelle 2022 MAGNUM ORG <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 MAGNUM ORG <i>Provence, France</i>	80

ORANGE

Le Mécanique du Vin, Vin orange 2023 <i>Languedoc, France</i>	29
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	30

PUDDING

Chateau Briatte, Sauternes 2021 <i>Bordeaux, France</i>	7 / 29
Quady, Elysium Black Muscat 2022 <i>California, USA</i>	7 / 29
Michele Chiarlo, Nivole Moscato d'asti 2023 <i>Piedmont, Italy</i>	7 / 29
Kopke 10yr Old Tawny Port	9
Kopke LBC Port	9