

THE  
**MANOR HOUSE**  
**INN**  
 DITCHEAT

**DRAUGHT**

Rude Giant Best 4%	3.00 / 5.80
Otter Bright 4.3%	3.00 / 5.80
Tribute Pale Ale 4.2%	3.00 / 5.80
Rude Giant Session IPA 4.3%	3.40 / 6.60
Guinness 4.2%	3.55 / 6.90
Rude Giant Lager 4.5%	3.15 / 6.10
Landbier 4.6%	3.60 / 7.00
Kronenbourg 0%	3.10 / 6.00
Thatchers Gold 4.8%	3.05 / 5.90

**STARTERS**

Truffle + parmesan scotch egg, aioli	9
Westcombe rarebit croquettes + pickled shallot	8
Ortiz anchovies + olive oil	9
Hartgrove coppa + capers	10
Smoked Bromham beetroot soup, crème fraîche	8

**ROASTS**

Roast sirloin + all the trimmings	21/23
Porchetta, apple sauce + all the trimmings	23
Nut roast + trimmings	17

*All the trimmings = roast potatoes, greens, carrot + swede mash, creamed leeks, Yorkshire pudding, gravy*

**MAINS**

Double smash burger, American cheese, lettuce, gherkins, chips	21
English rose veal liver, bacon, mash, onions, greens, gravy	24
Whole Cornish flounder, agretti, tardivo +caper butter	25
Dry aged Hereford sirloin steak, rainbow chard, 'nduja butter, chips	30
Roasted squash, goat's cheese, spinach, pangrattato	18

**SHARING**

Roasted spatchcock chicken + all the trimmings	55
Whole fish, Ratte potatoes, salsa verde	MP

**SIDES**

Chips	5
Truffle + parmesan chips	7
Bitter leaf salad, blood orange	6

**PUDDINGS**

Sticky toffee pudding	9
Cider syllabub	9
Crumble + custard	9
Affogato   espresso + vanilla ice cream	6
Westcombe cheddar + membrillo	8
Yarlington blue, Kopke 10yr Tawny port	12
Brickell's ice cream	4/6/7
Sorbet	4/6/7

**On your bill you'll find a 12.5% discretionary service charge. 100% of which is split fairly between 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 <b>ORG</b> <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 <b>ORG</b> <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	9.5 / 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 <b>ORG</b> <i>Sicily, Italy</i>	29
Malbec, Santa Julia 2023 <b>ORG</b> <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>	9 / 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
Amarone della Valpolicella, Le Bertarole 2018 <i>Veneto, Italy</i>	95
Gevrey-Chamertin, René Bouvier 2022 <i>Burgundy, France</i>	100

**CIDER**

Burrow Hill	
Showerings Triple Vintage	10

**WHITE**

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	28
Grillo, Cantine Paolini 2023 <b>ORG</b> <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 <b>ORG</b> <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 <b>ORG</b> <i>Provence, France</i>	9.5 / 35
Château l'Escarelle, Les Deux Anges 2022 <b>ORG</b> <i>Provence, France</i>	42
Palm Par l'Escarelle 2022 <b>MAGNUM ORG</b> <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 <b>MAGNUM ORG</b> <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 LBV Port	9