

THE MANOR HOUSE

SAMPLE BEAGLE BRASSERIE MENU



Lunch 12 - 2.30pm | Dinner 6.30 - 9.30pm

Starters

Soup of the day	7.00
Prosciutto ham, asparagus, poached hens egg, toasted muffin, Hollandaise	8.50
Seared tuna niçoise salad	9.00 17.50
Prawn & crayfish cocktail	8.00 14.50
Sautéed chicken livers & mushrooms, toasted brioche	8.00
Braised ham hock & black pudding crumble, apple, watercress	8.50

Mains

8oz Rump Steak 25.00 8oz Sirloin Steak 27.50	
The above served with hand cut chips, tomato, garlic sautéed mushrooms & red onion	
Harissa-marinated salmon fillet with roasted sweet potato, aubergine, onion, coriander, verde sauce	17.50
Grilled Barnsley chop, crushed garlic potatoes, wilted gem lettuce, spring green salsa	18.50
Chargrilled courgettes, teriyaki tofu, beetroot, bulgur wheat (ve)	13.50
Rosemary & garlic studded baked camembert, grilled sour dough, chilli jam	11.95

Twists on the classics

Pork & apple sausages, spring onion mash, mini Yorkshire pudding, sherry cream sauce	13.95
Chargrilled gammon steak, fried hens egg, vanilla poached pineapple, fries	13.50
Beef, mushroom & cotswold way ale pie, champ mash, sprouting broccoli	14.50
Lemon & dill tempura haddock, hand cut chips, feta & olive salad, tartare sauce, pea & mint puree	14.50

Burgers

Hunters chicken: breast of chicken, streaky bacon, Emmenthal, lettuce, red onion, BBQ sauce, cajun fries	13.95
Flame-grilled beef burger, Oxford Blue cheese, gherkins, red onion, smoked bacon jam, fries	14.50

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Beetroot, quinoa & red pepper burger, onion relish, sweet potato fries (ve) 11.50

Sides & sauces

Sticky red wine cabbage 3.25

Fresh tempura onion rings 3.50

Champ mash 3.25

Roquette, parmesan & pesto salad 3.50

Sweet potato fries, hand cut chips or skinny chips 3.50

Selection of seasonal vegetables 3.50

Desserts

Banana & caramel shortcake honeycomb ice cream 7.50

Double chocolate torte, bitter orange sorbet 7.50

Apple & pear crumble, cornish clotted cream 7.50

Rhubarb & custard tart, pistachio ice cream 7.50

Vanilla, passionfruit & chocolate choux bun 8.50

Selection of cotswold cheeses, traditional accompaniments 9.50

Tea, freshly ground coffee and petit fours 4.50