

Findon Manor Menu

WE'RE OFF TO THE START

Spiced butternut squash, coconut, coriander and lemon soup **£ 5.95**

Baked camembert, studded with rosemary, garlic, ciabatta bread **£7.95**

Pan fried scallops, minted pea puree and black pudding **£10.50**

Haricots verts salad, tomato tartare, chive oil **£7.95**

Baked egg custard, crispy ham and brown bread croutons **£7.95**

Chicken liver pate, toasted ciabatta **£6.95**

Mezze plate - hummus, feta cheese, kalamata pitted olives, pickled cucumber and more **£8.75**

ALONG THE WAY (light bites)

Rump steak sandwich dijon and tarragon fries **£11.95**

Wild mushroom risotto with tarragon leaves rocket and truffle oil **£9.95**

Pulled pork, spring onions, red chilli and sliced cucumber wrap **£9.75**

Baked mushroom and pancetta taleggio pasta **£10.95**

Salmon and smoked haddock fishcake with poached egg, gherkin and chive sauce **£9.95**

Caesar salad with chicken breast, boiled egg, baby gem, anchovies and garlic crouton **£11.95**

STAYING ON

Snooty fish and chips, battered fresh fish with homemade chips, mushy peas, tartare sauce **£14.95**

Braised venison cobbler with horseradish cheese scone, baby new potatoes, seasonal vegetables **£14.50**

Chicken kiev, crushed new potatoes with chives and selection of vegetables **£13.50**

Roasted pork and butternut squash, red pepper sauce, potatoes and winter vegetables **£13.95**

Goan chicken or prawn curry, coconut rice, garlic and coriander naan bread **£13.50**

Pie of the day with creamy mash potato and seasonal vegetables **£13.50**

Braised shoulder of lamb, dauphinoise potatoes and winter vegetables **£14.75**

10oz rump steak, dijon and tarragon butter, mushrooms, tomatoes and chips **£22.00**

Findon Manor burger, smoky bacon, spiced tomato mayonnaise, raclette cheese, coleslaw and fries **£14.50**

Halloumi burger, tomato salsa, roasted red pepper, brioche bun, fries **£14.50**

Seabass, mussels, green beans with lardons, crushed potatoes **£14.95**

Duck legs marinated in red wine and port, prunes, braised red and green cabbage, boiled potatoes **£13.75**

ON THE BRIDLE (VEGAN)

Falafel, garlic houmous, mixed salad, pitta bread **£7.95**

Vegan plant burger, vegan cheese in a bun with fries **£13.95**

Pea and shallot ravioli, pesto sauce, vegan parmesan **£13.50**

Smoked cheddar, leek and squash wellington, new potatoes, wilted spinach **£14.00**

HOME STRAIGHT

All at **£6.95**

White chocolate mousse, passion fruit, coconut and dark chocolate ganache

Bread and butter pudding with raisins soaked in brandy, served with custard

Winter apple and berry crumble and custard

Double chocolate rum and raspberry brownie, chocolate shavings

Lemon tart with blueberry coulis

Classic crème brule and shortbread

Ice cream – A selection of homemade ice-creams and sorbets made at Caroline's farm in Chichester

Flavours - vanilla, strawberries, chocolate or toffee and honeycomb

Sorbets - Raspberry, lemon or mango

Cheese plate, vintage cheese, west country brie, brighton blue served with biscuits, red onion and sloe gin chutney and celery - £2.00 supplement

PHOTO FINISH

All at **£7.95**

Choose a mini version of our selected puddings with your choice of regular coffee

Mini double rum and raspberry brownie, chocolate shavings

Bread and butter pudding with raisins soaked in brandy, served with custard

WINNERS ENCLOSURE – SELECTION OF DRINKS FROM THE BAR

Harveys best bitter – **Pint £4.55 / Half £2.35**

Stella Artois – **Pint £4.60 / Half £2.30**

San Miguel – **Pint £5.10 / Half £2.60**

Anytime meantime pale ale – **Pint £5.00 / Half £2.45**

Spirits from **£2.50**

Soft drinks from **£1.80**

Should you fancy something specific please let us know and we will do our best to oblige. Please tell us if you have any allergies. 10% service charge is added to all bills