



MANOR HOUSE
OXEN PARK

Starters

Homemade Butternut Squash & Chestnut Soup, Bakehouse Sourdough,
Sea Salted Butter (VEA/GFA)
6.25

Portobello Mushrooms, Garlic, Shallot & Parsley Cream, Crispy Free Range Hens Egg,
Bakehouse Sourdough (V/GFA)
7.95

Venison & Black Pudding Scotch Egg, Damson Chutney, Baby Leaf Salad
8.25

Smoked Ham, Chicken & Leek Terrine, Spiced Apricot & Cranberry Chutney,
Treacle & Ale Bread (GFA)
7.95

Cartmel Valley Smoked Salmon, Pickled Kohlrabi, Wasabi Mayo, Lemon Rye (GFA)
8.95

To Share:

Warm Rosemary Focaccia, Marinated Olives, Sun-blushed Tomatoes,
Balsamic Baby Onions, Dipping Oils (VEA/GFA)
8.95

Mains

Venison & Cranberry Stuffed Pheasant, Fondant Potato, Shredded Spouts and Cabbage, Crispy
Kale, Red Currant & Port Jus (GF)
21.95

Maple Glazed Root Vegetable Tart Tatin, Beetroot, Jerusalem Artichoke, Heritage Carrot,
Feta Cheese, Toasted Pumpkin Seeds (V/VEA)
15.95

Stuffed Monkfish, Sage, Cranberry & Pinenut Stuffing, Chateau Potatoes, Winter Greens (GF)
19.95

Roast Turkey, Apricot & Sage Stuffing, Pigs in Blankets, Garlic & Thyme Roast Potatoes, Roasted
Root Vegetables, Buttered Brussel Spouts (GFA)
16.95

Butternut Squash Risotto, Pinenuts, Gorgonzola, Watercress (V/VEA/GF)
14.95

Classics

Steak and Ale Pie, Parsley Mash, Honey Roasted Root Vegetables
16.95

10oz Ribeye of Cumbrian Beef, Confit Tomato, Portobello Mushroom,
Hand Cut Chips, Garlic Butter or Peppercorn Sauce (GFA)
24.95

Loweswater Gold Battered Haddock, Hand Cut Chips,
House Mushy Peas, Homemade Tartar Sauce, (GFA)
14.75

Cartmel Valley 8oz Steak Burger, Smoked Streaky Bacon, Monterey Jack,
Russian Sauce, Gem Lettuce & Tomato, Brioche Bun, Skin on Fries (GFA)
15.75

Chicken Milanese Burger, Smoked Streaky Bacon, Gem Lettuce, Shaved Parmesan,
Caesar Mayonnaise, Skin on Fries
14.95

Sides

Skin on Fries
Hand Cut Chips
Loweswater Battered Onion Rings
Parsley Mash
Honey Roasted Root Vegetables
4.00 each

Many known allergens are handled in our kitchen,
if you have any concerns, please do not hesitate to ask a member of our team.
VE=Vegan GF=Gluten Free VEA/GFA=Vegan & Gluten Free Available.

Whilst care is taken to ensure no bones are present in all fish dishes, we cannot
guarantee they will be completely removed.

Please note in busy periods, food may take longer than expected. We strive to serve
good quality, fresh meals, so please bare this in mind when ordering.

Desserts

-

Triple Chocolate & Peanut Butter Brownie, Candied Peanuts,
Salted Caramel Sauce, Vanilla Ice Cream (VEA)

7.25

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream, Honeycomb (VEA/GFA)

6.95

Buttermilk Panna cotta, Cointreau Poached Pears, Blackberry Compote,
Spiced Crumble (GF)

7.50

Baileys Cheesecake, Hazelnut & Amaretti,
Hazelnut & Tonka Bean Ice Cream

7.25

Traditional Christmas Pudding, Brandy Sauce, Toasted Walnuts,
Cranberry Syrup (GF)

6,95

To Share:

Selection of Local Cheeses, Black Pepper Crackers, Apple,
Date & Damson Chutney, Apple, Grapes, Celery & Salted Butter

10.25

Selection of Ice Creams:

Madagascar Vanilla, Chocolate & Sea Salt, Hazelnut & Tonka Bean

Raspberry Sorbet

or

Vegan Alternatives

Vanilla, Peanut Chip, Raspberry Sorbet

1 Scoop: 1.75

2 Scoops 3.50

3 Scoops 5.25