



**MANOR HOUSE**  
OXEN PARK

## **Sunday Lunch Menu**

### **Starters**

Homemade Soup Of The Day,  
Bakehouse Sourdough, Sea Salted Butter (VEA/GFA)  
6.25

Classic Prawn Cocktail, Gem Lettuce, Cherry Tomatoes, Cucumber,  
Marie Rose Sauce (GFA)  
7.95

Salad Of Smoked Duck Breast, Rhubarb, Orange & Radish, Watercress & Toasted Pinenuts  
8.25

Sauté Of Chestnut Mushrooms, Garlic Sourdough, Spinach, Roasted Chestnuts & Shaved Cheddar (V/GFA/VEA)  
7.75

### **To Share**

Warm Bakehouse Sourdough, Marinated Olives, Sun-blushed Tomatoes, Dipping Oils (V/VEA/GFA)  
7.95

### **Main Course**

Roast Topside Beef (GFA)  
Roast Pork Loin (GFA)  
Honey Roast Gammon (GFA)  
Mature Cheddar & Onion Pie (V)  
14.50

***All served with Carrot & Swede, Cauliflower Cheese,  
Buttered Cabbage, Mash, Garlic & Rosemary Roast Potatoes, Yorkshire Pudding & Gravy***

Herb Crumbed Hake Fillet, Provencal Mussel Sauce, Butter Poached Potatoes,  
Tender Stem Broccoli, Dill Oil (GFA)  
19.50

Vegan Nut Roast – Seasonal Greens, Roast Potatoes, Gravy (VE/V)  
13.95

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=Can be adapted to suit dietary requirements

## Children's Menu

Children's Roast - Topside of Beef, Roast Pork Loin, or Honey Roast Gammon (GFA)

***All served with Carrot & Swede, Cauliflower Cheese,  
Buttered Cabbage, Mash, Garlic & Rosemary Roast Potatoes, Yorkshire Pudding & Gravy***

Tomato & Garlic Penne Pasta, Garlic Bread & Cheese  
(VEA/GFA)

5oz Breaded Chicken Burger Cheddar Cheese, Lettuce, Tomato, Fries  
(GFA)

Lowswater Gold Battered Haddock, Hand Cut Chips, Mushy Peas  
(GFA)

**All 7.50**

### Children's Desserts

Homemade Bramley Apple Crumble, Custard  
3.95

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream, (VEA/GFA)  
3.95

Ice Cream Sundae, Wafers, Sauce  
Chocolate, Vanilla or Strawberry (VEA)  
3.25

### Desserts

Homemade Bramley Apple Crumble, Custard  
6.95

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream, Honeycomb (VEA/GFA)  
6.50

Warm Treacle & Orange Tart, Madagascan Vanilla Ice Cream, Passion Fruit & Mandarin Syrup (VEA)  
7.50

Lemon Cheesecake, Pistachio Nut Crumble, Pistachio Ice Cream, Fresh Raspberries & Raspberry Gel  
7.50

Selection of Ice Creams – 1 Scoop 1.75, 2 Scoops, 3.50, 3 Scoops 5.25

*Vanilla, Chocolate & Sea Salt, Pistachio, Orange Sorbet*

*Vegan Ice Creams - Vanilla, Peanut Chip, Orange Sorbet*

Selection of Local Cheeses, Black Pepper Crackers, Spiced Apricot Chutney,  
Apple, Grapes, Celery & Salted Butter  
10.25