



MANOR HOUSE HOTEL

Desserts

Sticky Toffee Pudding Clotted cream ice cream,
toffee sauce, honeycomb (v) (993 kcal) **7.25**

Chocolate Brownie Clotted cream ice cream, fruit compote,
salted caramel chocolate sauce (v) (gf) (915 kcal) **7.50**

Lemon Cheesecake Blood orange sorbet, lemon curd (672 kcal) **8.50**

Profiteroles Chocolate caramel sauce, mixed nuts,
caramel ice cream (v) (629 kcal) **6.25**

Coconut & Lime Panna Cotta Summer fruit compote, biscotti, mint (ve) (366 kcal) **7.00**

Marshfield Farm Ice Cream Please ask for today's selection
from our award-winning supplier (v) (gf) (164 kcal) **6.00**

Marshfield Farm Sorbet Please ask for today's selection
from our award-winning supplier (ve) (225 kcal) **6.00**

Three British Artisan Cheeses (656 kcal) **9.75**
All served with celery, grapes, Tracklements piccalilli, biscuits

Winterdale Cheddar (Kent) Completely carbon neutral this Cheddar is matured
for 10 months giving it a buttery, fruity hint with a pleasing earthy flavour.

Baron Bigod (Suffolk) This Brie de Meaux-style cheese was awarded Silver
in the 2018 and 2019 British Cheese Awards with long complex flavours
of farmyard, morels and warm earth.

Long Clawson Stilton (Leicestershire) A rich, blue veined Stilton
with a bold and expressive flavour.

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. **For allergen information please scan the QR code.** Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. SS24PD_D_PB2

