

LUNCH & GARDEN MENU

Available

In The Restaurant: Monday – Saturday 12pm – 4pm

Outside: Monday – Wednesday 12pm – 4pm / Thursday – Saturday 12pm – 9pm

Nibbles

Salt & Pepper Squid

Roasted Lemon, Rosemary, Garlic Aioli | 8.50

Teriyaki & Sesame Pork Belly Bites

Asian Slaw (DF) | 8.50

Grilled Shell On Prawns

Roasted Lemon, Salsa Verde (GF, DF) | 11.50

Grilled Halloumi Skewers

Chilli Jam (V) (GF) | 8.00

Crispy Cauliflower Wings

Bang Bang Sauce, Sesame (VG) (DF) | 8.00

Salt & Lime Padron Peppers (VG) (GF, DF) | 7.50

Baked Bread & Olives (V) (Can Be GF, DF) | 8.50

Garden Salad

French Dressing (VG) (DF) | 6.50

Soft Tacos

Two Soft Tacos

Refried Beans, Red Onion, Coriander Salad, Soured Cream

With a Choice Of Filling:

Slow Cooked Pulled Pork, Smoked Apple, Chilli & Brown Sugar Sauce (Can Be DF) | 13.00

Shredded Chicken, Tomato & Orange Mole Sauce (Can Be DF) | 13.00

Wild Mushrooms & Roasted Peppers Fajita Style (Can Be DF) | 13.00

Patties

All Burgers Served in a Bun with House-Spiced Chips

The Mansion Burger

6oz Steak Burger, Mature Cheddar Cheese, Burger Sauce, Lettuce, Pickles (Can Be GF & DF) | 16.50

Add Streaky Bacon 2.00

Plant Based Burger

Moving Mountains Patty, Mature Cheddar Cheese, Burger Sauce, Lettuce, Pickles (V) (Can Be GF) | 16.50

(Make It Vegan With Vegan Cheese & Bun) (VG) (Can Be GF) | 16.50

Crispy Bang Bang Chicken Burger

Tender Garlic and Buttermilk Marinated Chicken Thigh,
Asian Slaw, Peanut Sauce, Frenchies Mustard | 16.50

GF - Non Gluten Containing | DF - Non Dairy Containing:

These Meals Are Made With Ingredients That Do Not Intentionally Contain Gluten or Dairy.

While Our Kitchen Team Do Their Best To Minimise Cross Contamination Our Kitchens Are Not Allergen Or Gluten Free.
Please Be Aware That Cross Contamination May Occur, And Our Food Could Come In Contact With A Common Allergen

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Light Bites

All Open Sandwiches & Toasties Served With Garden Salad & Salted Crisps

Grilled Open Steak Sandwich

Caramelised Onion, Secret Sauce, Parmesan *(Can Be GF)* | 16.00

Fish Goujon Open Sandwich

Tartar Sauce | 14.50

Slow Cooked Ham & Mature Cheddar Toastie

Red Onion Jam *(Can Be GF)* | 13.00

Vegan Cheddar Toastie

Red Onion Jam *(VG) (Can Be GF)* | 13.00

Caesar Salad

Grilled Chicken, Crisp Lettuce, Garlic Croutons, Parmesan, Mansion-Made Caesar Dressing *(Can Be GF & DF)* | 17.00

Poke Bowl

Spiced Rice, Edamame Beans, Carrot, Avocado, Tomatoes, Cucumber *(VG) (GF, DF)* | 13.00

Add:

Grilled Chicken *(GF, DF)* | 5.00

Smoked Salmon *(GF, DF)* | 5.00

Halloumi *(V) (GF)* | 5.00

Crispy Tofu *(VG) (DF)* | 5.00

Nachos, Fries & Sharers

Nachos Sharer

Tortillas, Nacho Cheese, Guacamole, Fresh Salsa, Jalapenos, Soured Cream *(V) (GF)* | 14.00

Hummus & Flatbread Sharer

Pomegranate, Spiced Roasted Chickpeas, Chimichurri *(VG) (DF)* | 14.00

Truffle & Parmesan Fries | 7.00

House-Spiced Fries *(DF)* | 5.00

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