



Bar and lounge menu

Brunch

served 9am - 12pm

Selection of pastries £6

White or wholemeal toast £5

Jam and marmalade

Ginger spiced granola £7

Langley Farm natural yogurt, seasonal fruit, Honeyfields Farm honey

Breakfast batch £12

Sausage, bacon and fried egg

Crumpet £13

Smoked salmon, poached egg, lightly curried hollandaise

Ansty vegetarian full English £14

Sausages, black pudding, Portobello mushroom, hash brown, baked beans

Frobisher's juices £4.50

Orange, apple, pineapple, mango, cranberry, tomato

Snacks and appetisers

served 12pm - 9.30pm

Nocellara olives £4

Home-made bread £7

Lincolnshire Poacher butter

Panisse, tamarind puree £7

Chef's soup of the day £10

Home-made bread

Crumpet £13

Hash crab butter, dressed Cornish crab, sweet and sour wasabi

Local pressed ham hock £12

Home-made piccalilli, pickled vegetables, toasted brioche

Bruces farm scotch egg £14

Warwickshire mustard mayonnaise, celeriac slaw



Mains

served 12pm - 9.30pm

Brisket and Wagyu beef burger £26

Smoked Ox cheek, harissa mayonnaise, red onion chutney, home-made brioche bun, triple cooked chips

Caesar salad £16

Crisp gem lettuce, anchovies, shaved Worcestershire Hop cheese, croutons

Add chicken £5

Home-made fishcakes £24

Crushed peas, tartare sauce, chunky chips, pea and watercress salad

Chargrilled 7oz sirloin £32

Portobello mushroom, plum vine tomato, triple cooked chips, peppercorn sauce

Freshly made tagliatelle £22

Courgette, broad beans, smoked almond pesto

Sandwiches

served 12pm - 5.30pm

Coronation egg and cress mayonnaise £12

Ham and home-made piccalilli £12

Double Gloucester and seasonal fruit chutney £12

Served with your choice of white and brown bloomer, potato crisps and salad garnish

Scottish smoked salmon bagel £14

Herb cream cheese, cucumber. Served with potato crisps and salad garnish

Ansty club sandwich £18

Chargrilled chicken, smoked bacon, egg mayonnaise, crisp gem lettuce, plum vine tomato. Served with skinny fries

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Side dishes

served 12pm - 9.30pm

Seasonal greens £5

New potatoes £5

Triple cooked chips £5

Rocket and Worcestershire Hop salad £5

Plum vine tomato, mozzarella, aged balsamic salad £7

Desserts

served 12pm - 9.30pm

Selection of English cheeses £14

Seasonal chutney, celery, grapes, handmade crackers

Chocolate marquise £10

Malt Kiln Farm raspberry sorbet

Caramelised egg custard tart £10

Nutmeg ice cream

Selection of three ice creams or sorbets £11

Freshly baked madeleines

Hot drinks

Tea from The Manor tea selection

English breakfast £4.75

Decaf English breakfast £4.75

Earl Grey £4.75

Darjeeling £4.75

Chamomile £4.75

Moroccan mint £4.75

Passion fruit, guava and mango £4.75

Rooibos and vanilla £4.75

Turmeric Chai £4.75

Chai spice £4.75

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Americano £4.75
Espresso £4.75
Double espresso £4.75
Latte £4.95
Cappuccino £4.95
Flat white £4.75
Macchiato £4.75

Hot chocolate £4.95

Masala Chai latte £4.95

Kesar Chai latte £4.95

Dirty Chai latte £4.95

Iced vanilla / caramel latte £5.20

Bottled water

South Downs still water 330ml £3.75

South Downs sparkling water 330ml £3.75

South Downs still water 750ml £6

South Downs sparkling water 750ml £6

Soft drinks

Frobishers juice £4.50

Orange, apple, pineapple, mango, cranberry, tomato

Luscombe £5.50

Raspberry Crush, Elderflower Bubbly

Red Bull £5

Appletiser £5

Diet Coke / Coke 200ml £4

Diet Coke / Coke 330ml £5

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London Essence £4.25

Original Indian tonic

Blood orange and elderflower

White peach and jasmine soda

Grapefruit and rosemary tonic

Roasted pineapple soda

Ginger beer

Crafted lemonade

Soda water

Cocktails

Dirty chai martini £12

Kahlúa, Black Cow vodka, chai syrup, double espresso

Bloody Mary £10

Black Cow vodka, tabasco, tomato juice, Worcestershire sauce, celery

Spicy mango bellini £15

Mango juice, turmeric, Ridgeview English sparkling wine

Amaretto sour £12

Disaronno, lemon, sugar syrup, aquafaba, orange slice, cherry

Negroni £12

Vanilla vodka, Chambord, pineapple juice, raspberry

English 75 £15

Tanqueray gin, lemon juice, elderflower, Ridgeview English sparkling wine

Aperol spritz £15

Aperol, Ridgeview English sparkling wine, orange, soda

Hugo spritz £15

Tanqueray gin, elderflower, Ridgeview English sparkling wine, soda, lime, mint

Raspberry pimm's £11

Pimm's, raspberry lemonade, mint, strawberries, orange, cucumber

Cherry gin sour £12

Jaisalmer gin, cherry juice, lime juice

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Bottled beers and cider

Peroni £6.25
Peroni GF £6.25
Corona £6.25
Estrella Damm £6.25
San Miguel £6.35
Orchard Pig Reveller £7.50
Old Mout kiwi and lime £7.50
Old Mout berries £7.50
Meantime London Ale £7
Purity Gold Golden Ale £7
Purity Mad Goose Pale Ale £7
Purity Point Five £7
NOAM Bavaria Berlin £7.75
Estrella Galicia 0% £5
Old Mout berries 0% £6

Brandy

Hennessy VSOP £7
Hennessy VS £8.50
Hennessy XO £16
Calvados Somerset Cider Company £9

Rums

Bacardi Spiced £5.75
Bacardi Original £5.50
Bacardi Reserva Ocho £7
Malibu £5.50
Captain Morgan's Spiced £5.75
Kraken £6



Whisky, Whiskey and Bourbon

The Balvenie Doublewood 12 year £7.50

Highland Park 12 year £7.50

Lagavulin 16 year £14

Dalwhinnie 15 year £8

Talisker 10 year £7.50

Glenfiddich 15 year £9

Dewar's 8 Illegal Smooth £6.50

Copper Dog £5.50

Bulleit Bourbon £6.50

Bruichladdich The Classic Laddie £8

Bushmills £7.50

OBAN £14

Aberfeldy 12 year £7.50

Johnnie Walker Black Label £7

Gentleman Jack £8

Jack Daniel's £6.50

Monkey Shoulder £6.50

Vodka

Broken Clock £6

Sapling £5.50

Ketel One £6

Grey Goose Peach and Rosemary £8

Grey Goose Original £8

Cîroc £8

Cîroc Vanilla £8

Black Cow £6

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Gin

The Botanist £7.50
Gordon's Pink £5.50
Tanqueray London £5.50
Tanqueray No.10 £8.50
Rugby Rhubarb £6.50
Bombay Sapphire £5.50
Jaisalmer Indian Craft £6
Sipsmith Very Berry £6.50
Sipsmith Lemon Drizzle £6.50
Royal Dock £8.50
Hayman's £8.50
Cambridge Gin £8.50
Leamington on Parade £6.50

Spirits and Liqueurs

Archers Peach Schnapps £5.50
Campari £7
Aperol £5.50
Chambord £7
Tia Maria £6
Drambuie £7
Disaronno £7
Baileys Irish Cream £7
Grand Marnier £7
Jagermeister £6
Kahlúa £6.50
Pimm's £6
Passoã £6
St-Germain £6.50
Cointreau £7
Don Julio Tequila £6
Tequila Rose £6
Luxardo £5.50

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Sipsmith Lemon Drizzle £6.50

Royal Dock £8.50

Hayman's £8.50

Cambridge Gin £8.50

Leamington on Parade £6.50

Spirits

Seedlip £5

Pentire £5

Warner's Pink Berry £5

Mocktails

Virgin Mary £7.50

Tomato juice, tabasco, Worcestershire sauce, celery

Pentire Metropolitan £9.50

Pentire Seaward, cranberry, orange, lime

Seedlip Garden Party £9.50

Seedlip, cucumber, apple juice, lemon, sugar syrup, ginger ale



Wines and Sparkling

	Btl
61 Thomson & Scott Noughty Sparkling, England	£30
62 Thomson & Scott Noughty Rose, England	£30
55 NATUREO Muscat TORRES, Spain	£25
56 NATUREO Syrah TORRES, Spain	£25

Sparkling and Champagne

	125ml	Btl
1 Ridgeview, Bloomsbury Brut, Sussex, England	£14	£75
2 Ridgeview, Fitzrovia Rosé, Sussex, England	£16	£96
3 Taittinger Brut Reserve NV, France	£17	£90
4 Taittinger Prestige Brut Rosé, France		£115
5 Bollinger Special Cuvée NV, France		£135

White

	175ml	Btl
10 Cullinan View Chenin Blanc, South Africa Plenty of bright fruit flavours from the Cape's leading grape variety	£9	£34
12 Tierra Sauvignon Blanc, Chile Fresh, dry and aromatic, on its own or with food		£35
14 Vinuva Pinot Grigio, Sicily The grape that conquered the world; light, lemony and moreish	£9.50	£36
15 Luberon, La Ciboise Blanc, Chapoutier, France Intriguing blend from southern France; grapefruit and citrus		£37
16 First Fleet Chardonnay, Australia Nicely balanced and textured, hints of tropical fruit on the finish	£10	£38
17 Picpoul de Pinet, Petite Ronde, France Crisp, minerally white from this specialty grape of the Languedoc	£10.50	£40
18 Deakin Estate Viognier, Australia Rich peachy fruit flavours with nice acidity make this a good partner for Asian dishes		£41
19 Gruner Veltliner, Zero G, Austria Dry and vibrant alternative to Sauvignon Blanc; lime and green pepper		£42
20 Vidal Sauvignon Blanc, New Zealand Typically exotic, herbaceous Sauvignon from Marlborough region	£11	£43

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	175ml	Btl
21 Albarino, Lolo Tree, Spain From Spain's cloudy Atlantic coast, this is a must with seafood		£46
22 Gavi di Gavi, Toledana, Domini Villa Lanata, Italy Perennially fashionable aromatic, rich dry white from Piedmont		£48
23 Balfour, Liberty Bacchus, Kent, England Increasingly popular, this homegrown dry white can show lovely rich elderflower and grassy flavours	£12.50	£49
24 Gewurztraminer, Jean Biecher, France A speciality of Alsace, north east France; its exotic spicy character makes for a fine partner to spicy dishes		£50
25 Unico Zelo Esoterico Orange Wine, Australia For the adventurous; excellent match for spicy dishes		£55
26 Sancerre, Joseph Mellot, France The classic dry white from the Loire Valley; lingering flavours of gooseberry and citrus		£65
27 Chablis Cellier du Valvan, Jadot, France The limestone hills of northern Burgundy produce mineral, dry Chardonnay		£75
28 Cloudy Bay Chardonnay, New Zealand The first winery to put NZ on the global wine map; big rich flavours, exotic, complex		£88
Rosé	175ml	Btl
30 Pinot Noir Rosé 'Destinea', Joseph Mellot, France Soft, peachy pink with juicy but dryish berry flavours, on its own or with fish, salads or soft cheeses	£9.50	£36
31 Côtes de Provence, Mirabeau, France Dry and elegant with a delicate rose pink hue		£45
32 Balfour, Nanette's Rosé, Kent, England A silky texture carries with it a juicy finish of strawberries and herbs		£52

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	Btl
53 Puritan Battle of Bosworth Shiraz, Australia The famous battleground a few miles north of Ansty marks this peppery, intensely flavored siraz	£53
54 Toscana Ross, Villa Antinori, Italy Suppleness and complexity in this velvety red from the iconic Antinori state	£65
55 Château Cissac, Haut-Médoc, France, 2018 Slight herbaceous flavours of berry and spice	£75
56 Chateauneuf-Du-Pape, Domaine Grand Veneur, France Bold, rich and powerful with the signature peppery swag of this famous wine	£85