

# Casual dining and drinks menu



## Brunch

served from 9am - 12pm

Selection of pastries £6

(please allow 20 minute bake time)

White or wholemeal toast with jam and marmalade £5

Breakfast batch - sausage, bacon and fried egg £12

Crumpet, smoked salmon, poached egg, lightly curried hollandaise £13

Staffordshire Oat Cake, smoked bacon, wild mushrooms, fried egg £13

Frobisher's Juices - £4.90

Orange, Apple, Pineapple, Mango, Cranberry, Tomato

## Snacks and starters

served 12pm - 9.30pm

Nocellara Olives £4

Home-made bread, lightly salted Lincolnshire Poacher butter £7

Chef's seasonal soup of the day, home-made bread £10

Tomato salad, goats cheese, sourdough £11

Spiced prawn & fish cake, lime mayonnaise, dressed leaves £12

## Sandwiches and cream tea

served 12pm - 5.30pm

Bruce's Farm egg & cress mayonnaise £12

Served on your choice of white or brown bloomer, with potato crisps and mixed leaves

Home-baked honey glazed ham & course grain mustard £12

Served on your choice of white or brown bloomer, with potato crisps and mixed leaves

Oak smoked salmon, herb cream cheese, cucumber £14

Served on your choice of white or brown bloomer, with potato crisps and mixed leaves

Home-made toasted focaccia, chargrilled steak, caramelized onion chutney, sun dried tomato mayonnaise, dressed rocket leaves, skinny fries £18

Cream tea for one - two scones, clotted cream, home-made jam, with a hot drink of choice £12

## Main Course

served 12pm - 9.30pm

Caesar salad, boiled egg, crispy bacon £16

Add chicken or smoked salmon +£5

Beer battered fish and chips, crushed garden peas, home-made tartare sauce £22

Sage and onion roast chicken leg, creamy mash potato, mushroom, tarragon & madeira cream sauce £25

Conchiglie pasta, cherry tomatoes, basil and Pecorino pesto £22

Picanha steak, triple cooked chips, sweet and sour tomatoes, chimichurri £32

Wagyu & brisket burger, brioche bun, smoked streaky bacon, siracha mayonnaise, tomato, pickles, lettuce, skin on fries £25

## Side dishes - all £5

served 12pm - 9.30pm

Skinny fries

Triple cooked Koffman potatoes

Tender stem broccoli, wild garlic, crispy onions

Ansty house salad

Jersey Royals, chive butter

## Desserts

served 12pm - 9.30pm

English cheeses, home-made chutney, sourdough crackers £15

Chocolate marquise, raspberry sorbet £10

Baked egg custard tart, crème fraiche, cherry gel £11

Sticky toffee pudding, clotted cream ice cream £10

Selection of 3 ice creams & sorbets £10

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. Please inform a member of the team if you suffer from an allergy or intolerance. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.

## **Bottled water**

South Downs still water 750ml £6.00

South Downs sparkling water 750ml £6.00

## **Softs**

Frobisher Juices £4.90

Orange, Apple, Pineapple, Mango, Cranberry, Tomato

Luscombe £5.50

Raspberry Crush, Elderflower Bubbly

Red Bull £5.00

Appletiser £5.00

Diet Coke/Coca-Cola 200ml £4.25

Diet Coke/Coca-Cola 330ml £5.25

London Essence bottles 200ml £4.50

Original Indian Tonic, Blood Orange and Elderflower, White Peach and Jasmine Soda, Grapefruit and Rosemary Tonic, Ginger Beer, Crafted Lemonade, Soda water

## **Hot drinks**

Selection of Tea from the Manor teas all £4.95

English breakfast, Earl Grey, Chai Spice, Darjeeling, Chamomile, Moroccan Mint, Roobios Vanilla, Lemon and Ginger

Espresso £4.75

Double Espresso £4.75

Americano £3.50

Latte £4.95

Cappuccino £4.95

Flat white £4.95

Macchiato £4.75

Iced latte £5

Mocha £4.95

Hot chocolate £4.95

Chai latte £4.95

add syrups £1

alternative milks are available at request

## Bottled beers and cider

Peroni £6.90  
Peroni GF £6.90  
Corona £6.90  
Estrella Damm £6.90  
San Miguel £6.90  
Orchard Pig Reveller £7.50  
Old Mout Kiwi and Lime £7.50  
Old Mout Berries £7.50

## Brandy

Maxime Trijol VS £7.00  
Maxime Trijol VSOP £8.50

## Rums

Bacardi Spiced £5.75  
Bacardi Carta Blanca £5.50  
Bacardi Reserva Ocho £7.00  
Mersey Signature Dark Rum £6.50

## Whisky

American

Jack Daniels £6.50  
Gentleman Jack £8.00  
Bulleit Bourbon £6.50

Irish

Bushmills £7.50

Blended scotch

Copper Dog £5.50  
Dewar's 8 Illegal Smooth £6.50  
Johnnie Walker Black Label £7.00  
Monkey Shoulder £6.50  
English  
Cotswolds Signature £7.50

Meantime London Ale £6.65  
Purity Ubu Amber Ale £7.00  
Purity Gold Golden Ale - £7.00  
Purity Mad Goose Pale Ale - £7.00  
Purity Point Five - £7.00  
NOAM Bavaria Berlin - £7.75

Baron de Sigognac VSOP £16.00  
Calvados Somerset Cider £9.00

Malibu £5.50  
Mount Gay Eclipse £6.00  
Kraken £6.00

Highland

Aberfeldy 12 Year £7.50  
Dalwhinnie 15 Year £8.00  
Glenfiddich 15 Year £9.00  
OBAN £14.00

Islay

Bruichladdich The Classic Laddie £8.00  
Lagavulin 16 Year £14.00  
Port Charlotte 10 Year £8.50

Island

Highland Park 12 Year £7.50  
Talisker 10 Year £7.50

Speyside

The Balvenie Doublewood 12 Year £7.50

## **Vodka**

Broken Clock £6.00

Sapling £5.50

Grey Goose La Poire £8.00

Grey Goose Peach & Rosemary £8.00

Grey Goose Original £8.00

Ciroc £8.00

Ciroc Vanilla £8.00

Black Cow £6.00

## **Gins**

Bombay Sapphire £5.50

Bombay Bramble £6.50

Bombay Citron Presse £6.50

Cotswolds Gin £7.00

Gordon's Pink £5.50

Jaisalmer Indian Craft £6.00

Haymans London Dry £5.50

The Botanist £7.50

Tanqueray London Dry £5.50

Tanqueray No. 10 £8.50

Tanqueray Flor de Sevilla £8.50

## **Spirits and Liqueurs**

Archers Peach Schnapps £5.50

Chambord £7.00

Passoã £6.00

St-Germain £6.50

Kahúla £6.50

Tia Maria £6.00

Bailey's Irish Cream 50ml £7.00

Drambuie £7.00

Jägermeister £6.00

Disaranno £7.00

Cointreau £7.00

Grand Marnier £7.00

Aperol 50ml £5.50

Campari 50ml £7.00

Martini Rosso £5.50

Martini Extra Dry £5.50

## **Port**

Dows Fine Ruby £8.00

Grahams Late Bottled Vintage £10.50

## Cocktails

### Aperol Spritz £14.00

Aperol, soda, Ridgeview

### Hugo Spritz £14.00

St Germain, soda, sugar syrup, Ridgeview

### Summer Berry Spritz £14.00

Bombay Bramble, crushed berries, soda, Ridgeview

### Classic Pimms £12.00

Pimms, lemonade, summer fruits

### Espresso Martini £12.00

Sapling vodka, Kahlua, sugar syrup, freshly brewed espresso

### French martini £12.00

Chambord, pineapple juice, Grey Goose vodka

### Honey pear cooler £13.00

Ansty Hall honey, pear syrup, Tanqueray gin, soda

### Marmalade £13.00

Orange juice, Tanqueray Flor de Sevilla, tonic

### Mango margarita £13.00

Don Julio tequila, mango juice, Cointreau, fresh lime, sugar syrup

### Ansty old fashioned £14.00

Cotswold's signature, bitters, orange slice

### Cherry whisky sour £14.00

Bulleit Bourbon, cherry juice, sugar syrup, fresh lemon

## No and Low

### Bottles

Peroni 0% £5.00

Lucky Saint £6.50

Old Mout Berries 0% £6.00

### Spirits

Seedlip £5.00

Pentire £5.00

### Mocktails

Virgin Mary £7.50

Tomato juice, tabasco, Worcestershire sauce, celery

Pentire Metropolitan £9.00

Pentire Seaward, cranberry, orange, lime

Seedlip Garden Party £9.00

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

## Wines and Sparkling

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



## Sparkling

Ridgeview, Bloomsbury Brut, Sussex, England	125ml	£14.50
Ridgeview, Fitzrovia Rosé, Sussex, England	125ml	£16
Taittinger Brut Réserve NV, France	175ml	£18

## White

Cullinan View Chenin Blanc, South Africa	125ml	175ml
Plenty of bright fruit flavours from the Cape's leading grape variety	£6.50	£9
Vinuva Pinot Grigio, Sicily	£7	£9.50
The grape that conquered the world; light, lemony and moreish		
First Fleet Chardonnay, Australia	£7.50	£10
Nicely balanced and textured, hints of tropical fruit on the finish		
Picpoul de Pinet, Petite Ronde, France	£8	£10.50
Crisp, minerally white from this specialty grape of the Languedoc		
Vidal Sauvignon Blanc, New Zealand	£8.50	£11
Typically exotic, herbaceous Sauvignon from the Marlborough region		
Balfour, Liberty Bacchus, Kent, England	£9.50	£12.50
Increasingly popular, this homegrown dry white can show lovely rich elderflower and grassy flavours		

## Rose

Pinot Noir Rosé 'Destinea', Joseph Mellot, France	125ml	175ml
Soft, peachy pink with juicy but dryish berry flavours, on its own or with fish, salads or soft cheeses	£7	£9.50

## Red

Tierra Merlot, Central Valley, Chile	125ml	175ml
Merlot's soft juicy fruit character provides all round appeal	£6.50	£9
Montepulciano d'Abruzzo, Vinuva, Italy	£7	£9.50
Slight herbaceous flavours of berry and spice		
Zuccardi Malbec 'Brazos', Argentina	£7.50	£10
Smoky character typical of Malbec; robust and juicy		
Rioja Crianza, Viña Real, Spain	£8	£10.50
Hint of creamy oak with a velvety redcurrant and cranberry finish		
Cotes-du-Rhone Villages, Chapoutier, France	£8.50	£11
One of the giants of the wine world for his unique wines and approach		
Journey's End Single Vineyard Cab Sav, SA	£9.50	£12.50
One of the most successful wineries from the Cape brings us this polished, rich red; drink with steak		

## Sparkling and Champagne

		BTL
1	Ridgeview, Bloomsbury Brut, Sussex, England	£78
2	Ridgeview, Fitzrovia Rosé, Sussex, England	£96
3	Taittinger Brut Réserve NV, France	£92
4	Taittinger Prestige Brut Rosé, France	£115
5	Bollinger Special Cuvée NV, France	£135

## White

		BTL
10	Cullinan View Chenin Blanc, South Africa Plenty of bright fruit flavours from the Cape's leading grape variety	£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	£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	£38
17	Picpoul de Pinet, Petite Ronde, France Crisp, minerally white from this specialty grape of the Languedoc	£40
18	Deakin Estate Viognier, Australia Rich peachy fruit flavours with nice acidity make this a good partner for Asian dishes	£41
19	Grüner 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 the Marlborough region	£43

Wines served by glass are also available in 125ml and 250ml measures.

		BTL
21	Albarino, Lolo Tree, Spain	£46
	From Spain's cloudy Atlantic coast, this is a must with seafood	
22	Gavi di Gavi, Toledana, Domini Villa Lanata, Italy	£48
	Perennially fashionable aromatic, rich dry white from Piedmont	
23	Balfour, Liberty Bacchus, Kent, England	£49
	Increasingly popular, this homegrown dry white can show lovely rich elderflower and grassy flavours	
24	Gewurztraminer, Jean Biecher, France	£50
	A speciality of Alsace, north east France, its exotic spicy character makes for a fine partner to spicy dishes	
25	Unico Zelo Esoterico Orange Wine, Australia	£55
	For the adventurous; excellent match for spicy dishes	
26	Sancerre, Joseph Mellot, France	£65
	The classic dry white from the Loire Valley: lingering flavours of gooseberry and citrus	
27	Chablis Cellier du Valvan, Jadot, France	£75
	The limestone hills of northern Burgundy produce mineral, dry Chardonnay	
28	Cloudy Bay Chardonnay, New Zealand	£88
	The first winery to put NZ on the global wine map; big rich flavours, exotic, complex	

## Rosé

		BTL
30	Pinot Noir Rosé 'Destinea', Joseph Mellot, France	£36
	Soft, peachy pink with juicy but dryish berry flavours, on its own or with fish, salads or soft cheeses	
31	Côtes de Provence, Mirabeau, France	£45
	Dry and elegant with a delicate rose pink hue	
32	Balfour, Nanette's Rose, Kent, England	£52
	A silky texture carries with it a juicy finish of strawberries and herbs	

Wines served by glass are also available in 125ml and 250ml measures.

## Red

		BTL
40	Tierra Merlot, Central Valley, Chile Merlot's soft juicy fruit character provides all round appeal and easy drinking	£34
41	Short Mile Bay Shiraz, South Eastern Australia Southern hemisphere ripeness	£35
42	Montepulciano d'Abruzzo, Vinuva, Italy Slight herbaceous flavours of berry and spice	£36
43	Negroamaro, Vialto, Italy Dark cherry with nice grip and structure, medium bodied	£37
44	Zuccardi Malbec 'Brazos', Argentina Smoky character typical of Malbec; robust and juicy	£38
45	Rioja Crianza, Viña Real, Spain Hint of creamy oak with a velvety redcurrant and cranberry finish	£40
46	Errazuriz Cabernet Sauvignon Max Reserva, Chile Stylish, concentrated Cabernet from one of South America's most successful wineries	£44
47	Chateau Pey La Tour Reserva Bordeaux Superieur, France Medium bodied claret showing hints of cigar box and spice	£45
48	Cotes-du-Rhone Villages, Chapoutier, France Michel Chapoutier is one of the giants of the wine world for his unique wines and approach	£43
49	Morande Pinot Noir, Gran Reserva, Chile Seductive notes of mocha and dark fruits make this a nice match for grills	£48
50	Zinfandel, Joel Gott, California One of the more aromatic red grapes, Zin has a unique brambly character and makes a good match for spicy dishes	£50
51	Journey's End Single Vineyard Cab Sav, SA One of the most successful wineries from the Cape brings us this polished, rich red; drink with steak	£54
52	Fleurie, Domaine des Quatre Vents, France A Beaujolais for its heady floral charm, medium bodied	£58

Wines served by glass are also available in 125ml and 250ml measures.

		BTL
53	Puritan Battle of Bosworth Shiraz, Australia The famous battleground a few miles north of Ansty marks this peppery, intensely flavored shiraz	£53
54	Toscana Rosso, Villa Antinori, Italy Suppleness and complexity in this velvety red from the iconic Antinori estate	£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

### Secret Sommelier Selection

		BTL
13	Let fate (and our sommelier) choose your wine tonight. These are final bottles from top bins, offered at a special price. Ask the team for todays selection.	£25

Wines served by glass are also available in 125ml and 250ml measures.