THE MANOR HOUSE INN DITCHEAT

SNACKS

Good Bread, Hampshire Extra Virgin Rapeseed Oil and Pomegranate Molasses	0
Padron Peppers	6
Chilli Squid	8

STARTERS

Scotch Egg	10
Parsnip and Apple Soup, Sourdough and Whey Butter	9
Prawn Cocktail with Buttered Brown Bread	13
Burrata, Quince and Sage	12
Welsh Rarebit	9

ROASTS

Roast Beef, Horseradish Sauce	26
Roast Pork Belly, Apple Sauce	25
Roast Lamb Leg, Mint Sauce	25
Mixed Roast | Beef, Pork Belly and Lamb	28
Sweet Potato, Mushroom and Beetroot Roast	21

Served Family Style: Braised Red Cabbage, Maple Roasted Carrots and Parsnips, Peas, Cabbage and Bacon, Stuffing, Roasted Potatoes, Yorkshire Pudding and Gravy

MAINS

Beer Battered Fish and Chips with Tartare Sauce, Curry Sauce and Mushy Peas	23
Double Smash Cheese Burger with Coleslaw and Fries	22
A Proper Pie with a Pastry Bottom, served with Mash, Greens and Gravy	26
Harissa Squash on a Pita with Chickpeas, Tahini and Pomegranate	19

SIDES

Extra Spuds | Yorkie | Gravy	0
Cauliflower Cheese	6
Baby Gem with Caesar Dressing	6
Leaves and Vinaigrette	5
Chips | Mash	5

Allergies? Please ask for our allergen menu. We cannot guarantee against cross contamination. Game may contain shot.
On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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PUDDINGS

Poached Pear in Spiced Red Wine with Lemon Sorbet 8

Sticky Toffee Pudding with Vanilla Ice Cream 7

Willie's Cacao 72% Chocolate Pot with Crème Fraîche and Sea Salt 10

Cheese Plate | Barber's Cheddar, Bath Soft, Stilton, Chutney, Grapes and Crackers 15

(Kopke L.B.V Port +7 a glass)

Affogato | Espresso and Stracciatella Ice Cream with a Chocolate Shortbread 8

(Add a boozy shot +4)

OUR FAVOURITE ICE CREAM, BRICKELL'S FROM SOMERSET

Stracciatella, Salted Caramel, Vanilla Bean or Chocolate

1, 2 or 3 scoops 4 / 6 / 8

QUALITY SORBETS FROM ICE CREAM UNION

Mango, Lemon or Apple

1, 2 or 3 scoops 4 / 6 / 8

A NOTE ABOUT THE BEST PROVISIONERS WE WORK WITH

Great pub food starts with great ingredients. That's why we work with Walter Rose & Son, a fifth generation family butcher in Devizes and La Chasse, who have supplied game and venison for more than 30 years; Creedy Carver's free range Devon ducks and Brue Valley's hand churned Somerset butter.

They know their craft, they care about what they do, and quite simply, they supply some of the best produce we've come across.

DID YOU KNOW?

The Inn has long been more than just a pub — it was once closely tied to the Manor House itself. The building, originally part of the estate owned by Lord of the Manor Edmund Dawe, played a central role in the life and governance of Ditcheat.

In earlier centuries it was known as The White Hart, before adopting the name The Manor House Inn by 1861 — the name we proudly carry today.

Pubs today are closing every day and the reason they shouldn't is because they are as much a celebration of important local history as they are places for respite, connection, and purpose.

You being here makes pub closures less likely. So thank you.