

Sides

**Sea-Salted
Chunky Chips 4.95**
VE, GF SD / CE 544 kcal

**Sea-Salted
Skinny Fries 4.95**
VE, GF 499 kcal

**Buttered
New Potatoes 4.95**
V, VEO, GF D 434 kcal

**Beer Battered
Onion Rings 4.95**
VE, GFO G / S 396 kcal

**Blakeney
Leaf Salad 4.95**
House dressing
VE, GF SD, MU / CE, L 86 kcal

**New Season
Wilted Greens 4.95**
Sautéed brassicas & leeks
V, VEO, GF D 234 kcal

Peas & Beans 4.95
Mangetout, snow peas
& fine beans,
mint butter, roquette
V, VEO, GF D 293 kcal

Hospitality
Action

Invisible Chips 2
0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information, visit hospitalityaction.org.uk

Small Plates

Chef's Soup of the Day 7.50
Toasted sourdough V, VEO
ASK FOR ALLERGENS & CALORIES

Salt & Pepper Squid 9.95
Chimichurri mayonnaise
G, MO, S, E, MU, SD / C, F, D 425 kcal

Piri Piri Houmous 7.25
Toasted pitta bread V, VEO, GFO
G, N, SE, SD / F, S, E, D, CE, MU 746 kcal

Deviled Whitebait 9.95
Coriander & lime crème fraîche
GFO F, D, MU, G / L, CE 442 kcal

Warm House Focaccia 7.50
Extra virgin olive oil,
balsamic syrup, selection of olives
VE G, SD / S 720 kcal

**Half Pint of
Shell-On Prawns 11.95**
Warm rye bread, Marie Rose sauce
GFO G, C, F, E, CE, SD / L, MU 268 kcal

Cromer Crab Rarebit 10.95
Crab, Norfolk Dapple, local ale,
toasted sourdough
G, C, F, S, E, D, MU / SE 406 kcal

**Albóndigas con
Salsa Brava 9.50**
Spanish-style meatballs,
smoked paprika sauce
G, E, D, SE, SD / N, CE, MU 414 kcal

**Binham Blue
Cheese Fritters 8.95**
Rainbow chard, burnt apple purée
V G, E, D, MU / L, S, CE 597 kcal

Crispy Gnocchi 7.95
Lemon & black pepper oil, rocket
VE G, MU / P, N, SE 149 kcal

**Mrs Temple's
Little Ploughman's 8.95**
Norfolk Dapple, pickles,
chutney, sourdough
V, GFO G, D, SD / L, S, E, CE, MU 662 kcal

Mains

Fish & Chips 19.95
Blakeney Brew beer-battered
haddock, chunky chips, mushy peas,
homemade tartare sauce
GFO G, F, E, MU, SD / S, CE 835 kcal

Chef's Pie of the Day 18.95
Creamed potatoes or chunky chips,
seasonal vegetables, gravy
ASK FOR ALLERGENS & CALORIES

Steak Frites 22.95
Chargrilled 8oz flat iron steak,
skinny fries, three peppercorn sauce
GF D, SD / S, E 960 kcal

**Chargrilled
T-Bone Steak 34.95**
Roasted tomato, mushroom, garlic
butter, onion rings, chunky chips
GFO G, D, CE, MU, SD / S 1279 kcal

Dressed Cromer Crab 26.95
Blakeney leaf salad,
battered new potatoes
GF C, D, MU, SD / CE, L 495 kcal

Beef Pappardelle 19.95
Slow cooked pulled beef,
roasted cherry tomatoes,
smoked Cheddar cream
G, D, MU, SD, E / S 1340 kcal

Spelt Barley Risotto 17.95
Charred tenderstem broccoli, pistou,
lemon oil VE G, CE / P, N 1085 kcal

**Trio of Toulouse
Sausages 18.95**
Mixed bean cassoulet, garlic sourdough
G, D, CE, SD / MU, SE, S, N 1424 kcal

The Manor Burger 19.95
Two chargrilled beef patties,
Monterey Jack cheese, crispy onions,
three peppercorn sauce,
mustard mayonnaise, skinny fries
GFO G, E, D, MU, SD / L, CE 1317 kcal

Vegan Burger 16.95
Moving Mountains patty,
confit garlic mushroom, skinny fries
VE, GFO G, S / P, N 709 kcal



The Manor

Coastal Hotel & Inn

Head Chef Ricardo and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

V (VO): Vegetarian (on request) **VE (VEO):** Vegan (on request)
GF (GFO): Gluten-Free (on request)

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



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www.blakeneymanor.co.uk

