



The Manor

Coastal Hotel & Inn

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, rocket
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! Scan this code for more information or visit hospitalityaction.org.uk

Grazing

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

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

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

Starters

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

Goat's Cheese Parfait 10.95
Warm herb scone, fig jam
V, GFO G, D, MU / S 544 kcal

Cromer Crab Brûlée 13.50
Parsley shortbread GFO G, C, E, D / S 613 kcal

Escargot 9.95
Garlic butter, toasted sourdough
GFO G, MO, D, SE / N, MU, SD 412 kcal

Ox Cheek Blini 11.95
Spring onion blinis, pulled ox cheek,
oyster mayonnaise, watercress
G, MO, E, D, MU / S, CE 575 kcal

**Oak-Smoked
Chalk Stream Trout 12.95**
Toasted nori, escabeche,
Blakeney Gin & cucumber foam
GF F, SD / G, L, S, CE 145 kcal

Staithe Hot Smoked Salmon 12.95
Coastal salad, sauce gribiche
GF F E, MU, SD / L, CE 494 kcal

Mains

Chef's Fish of the Day POA
ASK FOR ALLERGENS & CALORIES

Corn Fed Chicken Supreme 22.95
Smoked potato purée,
braised leeks, prunes
GF D, MU, SD / E, CE 703 kcal

**Slow-Cooked Swannington
Pulled Pork Neck 25.95**
Bacon jam, savoy cabbage,
pearl barley, cider cream
G, N, D, CE, SD / P, S, MU, SE 524 kcal

**Gressingham
Duck Breast 26.95**
Stuffed with a pistachio mousse,
duck leg croquettes, broad bean purée,
blackcurrant jus
GF N, E, D, SD / P, S, CE 946 kcal

Pan Fried Lamb Rump 26.95
Baba ganoush, charred hispi,
batata harra potatoes, pomegranate
GF S / L, CE 1018 kcal

Roast Loin of Cod 29.95
Creamed potatoes, roasted heritage carrots,
carrot top & hazelnut pesto
GF F, N, D / P, S, E 627 kcal

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

30th Anniversary Beef Wellington 45

Potato fondant, carrot, pickled shallot,
rainbow chard, red wine jus
G, E, D, CE, MU, SD 1411 KCAL



The Manor

Coastal Hotel & Inn

Crafted in celebration

Created by our Head Chef at The Talbot in Malton, this special dish has been crafted to celebrate 30 years of The Coaching Inn Group. A true showpiece of classic British cooking, our



Beef Wellington brings together the finest ingredients with thoughtful technique and a modern touch. Served with potato fondant, carrot, pickled shallot, rainbow chard and a rich red wine jus, it's a dish designed to mark the occasion and showcase the very best of our kitchens.



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.

Be Inn the Know

Get all the latest news and offers for Blakeney Manor Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



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.

www.blakeneymanor.co.uk

