Small Plates

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

Salt & Pepper Squid
Chimichurri mayonnaise
G, MO, S, E, MU, SD / C, F, D / 620 kcal 9.95

Warm House Focaccia
Extra virgin olive oil, balsamic syrup, selection of olives **G, SD** / S / 720 kcal VE 7.95

Mrs Temple's Ploughman's
Norfolk Dapple, pickles, chutney, sourdough
G, N, D, SD / S, E / 664 kcal GFO 9.50

Chef's Recommendation
Norfolk Dapple Cheese Fritters
Apple chutney, dressed winter leaves
G, E, D, MU / P, S / 658 kcal V 8.95

Piri Piri Houmous
Toasted pitta bread
G, SE, SD / 736 kcal V, VEO, GFO 7.25

Curried Crispy Cauliflower Bites
Coconut raita
G, S / 328 kcal VE 8.95

Devilled Whitebait
Coriander & lime crème fraîche
F, D, MU / G, MO / 419 kcal GFO 9.95

Mains

Fish & Chips
Blakeney Brew beer-battered haddock, chunky chips, mushy peas, homemade tartare sauce
F, E, MU, SD / CE, S / 827 kcal GF 19.95

Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

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

Venison Pappardelle
Venison ragu, pasta ribbons, sage ricotta
G, F, D, CE, SD / L, S, MU / 1176 kcal 21.95

Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Steak Frites
8oz Chargrilled flat iron steak, skin-on fries, three peppercorn sauce
SD, D / CE, MU / 946 kcal GF 22.95

Chef's Recommendation
Blakeney Brew Braised-Steak & Kidney Pie
English mustard & mature Cheddar cobbler, creamed mash or chunky chips, seasonal greens, pan gravy
G, D, CE, MU, SD / 991 kcal 18.95

Slow-Cooked Short Rib
Maple glaze, charred corn, whipped sweet potatoes
G, F, D, CE, MU, SD / 1180 kcal 27.95

Chicken Chasseur
Garlic-roasted chicken leg, chasseur sauce, creamed mash, crispy kale
D, CE, SD / L / 1066 kcal GF 19.95

Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

The Manor Burger
Two chargrilled beef patties, smoked Cheddar, roasted shallot aioli, crispy onions, skin-on fries
G, S, E, D, SD / CE, MU / 1240 kcal GFO 19.95

The Vegan Burger
Moving Mountains patty, confit garlic mushroom, skin-on fries
G / S, D / 745 kcal VE, GFO 16.95

Sides

Chunky Chips
Sea salt **SD** / CE / 544 kcal VE, GF 5.25
Add Parmesan & Truffle E, D / 153 kcal V 2.00

Skin-On Fries 372 kcal VE, GF 5.25
Add Parmesan & Truffle E, D / 153 kcal V 2.00

Buttered New Potatoes
D / 421 kcal V, VEO, GF 4.95

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

Honey-Roasted Beets & Roots
195 kcal V, GF 4.95

Seasonal Greens
D / 108 kcal V, VEO, GF 4.95

House Winter Salad
Cherry tomato, cucumber, house dressing
SD, MU / CE, L / 88 kcal VE, GF 4.95

Wine Pairing · Seasonal Special · V (VO): Vegetarian (on request) · VE (VEO): Vegan (on request) · GF (GFO): Gluten-Free (on request)

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.

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

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.

The Manor

Coastal Hotel & Inn

NOVEMBER 2025
Which? Recommended Provider
LARGE HOTEL CHAINS

THE COACHING INN GROUP

AA Rosette award for culinary excellence 2026

Part of The Coaching Inn Group

www.blakeneymanor.co.uk