LUNCH MENU



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Afternoon Tea

Join us Monday to Saturday between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

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.

The Manor
Coastal Hotel & Inn

Part of The Coaching Inn Group

www.blakeneymanor.co.uk

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

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

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

Chef's Recommendation
Cider Slow-Braised Pork Cheeks
Toasted sourdough, sage ricotta
G, D, CE / S, E, MU / 251 kcal GFO 11.95

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

Norfolk Moules Marinière
Brancaster mussels, Blakeney Brew, garlic, cream
MO, D / C, F / 458 kcal 11.95

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

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

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

Smoked Mackerel Croquettes
Pickled cucumber ribbons, horseradish crème fraîche
G, F, E, D, MU, SD / S / 647 kcal 9.95

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.

Mains

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

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

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

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

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

Norfolk Moules Marinière
Brancaster mussels, Blakeney Brew, garlic, cream, skin-on fries
MO, D / C, F / 1170 kcal 24.95

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

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

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

Beetroot & Horseradish Pesto Gnocchi
Sage crisps, roasted chestnut
G, MU / P, N, S / 586 kcal VE 17.95

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

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

Brioche & Bread

Fish Finger Butty
Blakeney Brew beer-battered fish fingers, homemade tartare sauce, chunky chips
G, F, S, E, D, MU / 792 kcal 14.95

Salt & Pepper Squid Bun
Salt & pepper squid, chimichurri mayonnaise, skin-on fries
G, MO, S, E, D, C, F / 833 kcal 15.95

Truffle & Chive Egg Mayonnaise
Dressed house salad, skin-on fries
G, S, E, D, MU / 1017 kcal V, GFO 12.95

Buttermilk Chicken Strip Bun
Smoked bacon, blue cheese dressing, skin-on fries
G, S, E, D, CE, MU / 1073 kcal 13.95

Steak, Dapple & Onion Ciabatta
Norfolk Dapple, toasted ciabatta, skin-on fries
G, E, D, SE / L, CE / 1304 kcal 15.95

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

Brunch

Served Monday to Saturday until 2pm, Sunday until 11.45am

Eggs Benedict
Poached eggs, smoked bacon, hollandaise, toasted English muffin
G, E, D / S / 814 kcal GFO 10.95

Eggs Royale
Poached eggs, Staithe smoked salmon, hollandaise, toasted English muffin
G, F, E, D / S / 745 kcal GFO 14.25

Eggs Florentine
Poached eggs, creamed spinach, hollandaise, toasted English muffin
G, E, D / S / 673 kcal V, GFO 9.95

Staithe Smoke House Kipper
Poached eggs, garlic & herb parmentier potatoes
F, E, SD / CE / 634 kcal GF 14.95

Three Egg Brunch Omelette
Smoked bacon, cheddar, dressed green salad
E, D, MU, SD / 619 kcal VO, GF 10.95

Smashed Avocado
Cherry tomatoes, chilli, poached eggs, sourdough toast
G, E / N, S, MU, SE, SD / 616 kcal V, VEO, GFO 10.95

Stack of Five American Pancakes
Crispy bacon, maple syrup
G, E, D / SD / 1494 kcal 12.95

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

Invisible Chips
0% Fat, 100% Hospitality 2.00

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