EVENING MENU

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

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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?

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

AW26SIGEVEWEBV1MHB

The Manor
Coastal Hotel & Inn

A Little Something

To enjoy with a drink while you choose

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

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

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

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

Starters

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

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

Chef's Recommendation
Smoked Duck
Celeriac rösti, roasted pear, matcha foam
D, CE, SD / 664 kcal GFO 12.95

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

Beetroot Carpaccio
Pickled ginger, clementine, rocket
L, CE / 176 kcal VE, GF 9.95

Devilled Lamb's Kidneys
Toasted sourdough, watercress
G, D, MU / N, S, SE, SD / 710 kcal GFO 9.95

Mains

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

Whole Roasted Sea Bass
Prawn mousseline, shellfish minestrone, pomme Parisienne
G, C, F, E, D, CE, SD / S / 756 kcal 29.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

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

Swannington Slow-Cooked Pork Belly
Braised red cabbage, swede & bacon hash, black pudding jam
G, E, D, SD / 1508 kcal 25.95

Confit Duck Leg
Braised leeks, puy lentil broth
D, CE, SD / G / 890 kcal GF 24.95

Chicken Supreme
Brussels sprout bubble & squeak, roasted squash purée, wild mushroom reduction, sage oil
D, CE, MU, SD / L / 763 kcal GFO 22.95

Beef Wellington
Roasted beetroot, fondant potato, pickled blackberries, red wine jus
G, E, D, CE, MU, SD / 1646 kcal 45.00
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

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

Wild Mushroom Risotto
Ricotta, truffle, pickled shallots, rocket
D, SD / E, CE, MU / 558 kcal VEO, GFO 19.95

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

Sides

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

Roasted Crushed New Potatoes
Gremolata
496 kcal V, VEO, GF 5.25

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

Olive & Sun-Kissed Tomato Salad
SD, MU / 124 kcal VE, GF 4.95

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

Brussels Sprout Bubble & Squeak
D / 254 kcal V, GF 4.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.