SUNDAY MENU



The Manor
Coastal Hotel & Inn

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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.

Which? Recommended Provider – Large Hotel Chains – November 2025

THE COACHING INN GROUP

AA Rosette award for culinary excellence 2026

Part of The Coaching Inn Group

www.blakeneymanor.co.uk

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

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

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

Starters

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

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

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

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

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

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.

Sunday Roasts

Roast Loin of Pork
Garlic & thyme-roasted potatoes,
Yorkshire pudding,
seasonal greens, gravy
G, E, D, MU, CE / S / 968 kcal GFO 19.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Roast Chicken Breast
Stuffing, garlic & thyme-roasted potatoes,
Yorkshire pudding,
seasonal greens, gravy
G, E, D, MU, CE / S / 877 kcal GFO 19.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Roast Sirloin of Beef
Garlic & thyme-roasted potatoes,
Yorkshire pudding,
seasonal greens, gravy
G, E, D, MU, CE / S / 1084 kcal GFO 22.95

Chef's Recommendation
Roast Leg of Lamb
Garlic & thyme-roasted potatoes,
Yorkshire pudding,
seasonal greens, gravy
G, E, D, MU, CE / S / 859 kcal GFO 21.95

Chef's Nutless Roast
Garlic & thyme-roasted potatoes,
Yorkshire pudding,
seasonal greens, gravy
G, S, E, D, CE, MU / 929 kcal V, VEO 17.95

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

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

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

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

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

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

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)

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

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

Garlic & Thyme-Roasted Potatoes
474 kcal VE, GF 5.95
Add Parmesan & Truffle E, D / 153 kcal V 2.00

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

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

Cauliflower Cheese
G, D, MU / 383 kcal V 5.95

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

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.