

FOOD

at The Old Manse Hotel

The Old Manse was built in 1718 by the Baptist congregation of Bourton-on-the-Water, as the residence for their ministers at a cost of £350. This was a period of wealth for the settlements of the Cotswold hills: the wool trade had made men prosperous and therefore their prosperity made them generous. The houses and churches of the area are rich, solidly built and honeyed with the famous local limestone. The Old Manse was extended and transformed into a hotel in 1963.

To complement our menu and provide you with additional choice, see our range of chef's specials. Children's menus are available – please ask

STARTERS

King prawn cocktail , rocket & salad leaves with multi-grain bread & butter †	£4.65
Grilled field mushroom with Shropshire Blue cheese & rocket, dressed with a red pepper & chilli sauce v	£4.45
Shredded aromatic Hoisin duck salad with cucumber & crispy tortilla croutons	£4.45
Loch Fyne smoked Scottish salmon & capers with bread & Somerset butter †	£4.65
Pork, apricot & cider terrine with apple & date chutney	£4.65
Seasonal soup of the day , chunky bread & Somerset butter	£3.45

MAINS

Prime British steaks: 8oz* Sirloin £11.95 8oz* Rump £10.45 10oz* Rib-eye £12.95	
Served with chips, grilled plum tomato, grilled flat mushroom & onion rings, with your choice of green peppercorn & cognac or Portobello mushroom & English mustard Diane sauces, or a roasted red pepper & chilli topper	
Outdoor-bred Norfolk pork steak (bone-in), served with extra mature Cheddar cheese mash & British seasonal vegetables, accompanied by roasted red pepper & chilli sauce	£10.45
Pan-seared Barbary duck breast on a bed of wilted baby spinach & mashed potato with a sage & honey sauce	£10.95
Baked line-caught cod loin on a puy lentil & bacon cassoulet †	£10.45
British beef & Ruddles ale pie served with chips or mashed potatoes, seasonal vegetables & gravy	£8.45
A smaller portion of pie also available for smaller appetites	£6.85
Roasted, farm-assured chicken breast on a bacon, leek & field mushroom risotto	£8.95
Butternut squash, spinach, lentil & spicy coconut curry served with basmati & wild rice & poppadoms v	£8.45
Pan-fried chicken livers & bacon salad with new potatoes & balsamic glaze	£8.65
Mediterranean marinated vegetable salad with grilled artichokes, mozzarella & olives v	£8.45
100% British beef burger topped with a spicy tomato relish, mayonnaise, grilled bacon & your choice of either Shropshire Blue or Tickler Devon Cheddar cheese, served in a rustic flour bap with chips & a salad garnish	£8.45
Breaded Scottish wholetail scampi , chips, mushy peas or petits pois & tartare sauce †	£7.95
Fisherman's Catch: West Country whitebait fillets with chips, mushy peas or petits pois & tartare sauce or choose instead a combination of both West Country whitebait fillets & Scottish wholetail scampi †	£8.25
Beer-battered fish & chips , mushy peas or petits pois & tartare sauce †	£7.95
Grilled 10oz* gammon steak served with chips, petits pois & either cracked black pepper & pineapple chutney or free-range fried eggs	£7.95
Winter Warmers	
- Slow-cooked New Zealand lamb shank with pea mash & minted gravy	£10.45
- Peppered mushroom suet pudding served with mashed potatoes, British seasonal vegetables & a Portobello mushroom & Colman's Diane sauce v	£9.95
- Chicken in a red wine & Portobello mushroom sauce , served with new potatoes	£7.85
- Home-made Irish 'drunken' beef stew served with seasonal vegetables & horseradish & chive mash	£7.65

Delicious, traditional family Sunday roasts available every Sunday

Where possible we use seasonal British produce in our recipes in order to ensure the best quality and flavour.

† May contain fishbones or shell. v Suitable for vegetarians. *All weights approximate before cooking. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients, so please ask a member of our staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability. Prices include VAT at the current rate. Visa & Mastercard are accepted & Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by an appropriate banker's card.