

BRITISH TAPAS

Anchovy fillets, virgin olive oil, stuffed olives and bread.....	£4.50
Wild mushrooms, garlic and herbs baked in a bag.....	£4.50
Roasted cocktail chorizo, tomato and black olive.....	£4.50
Meatballs simmered with oregano and tomato sauce.....	£4.50
Fish and chips.....	£4.50
Smoked salmon parcels with mini capers and crème fraîche on mini bagels.....	£6
Garlic prawns.....	£6
Oysters.....(per oyster)	£1

GRAZING PLATTERS

Grilled flat bread topped with tomato, basil and taleggio.....	£6
Air dried and cured meats, stuffed peppers, marinated char-grilled vegetables.....	£9
to share	£15
Caesar salad with your choice of chicken, prawns or fish of the day.....	£9
to share	£14
Oven baked Camembert, rosemary, chutney and home-baked bread....	£6
Cheese board of the day..... (4 pieces)	£6

COMFORT FOOD

Poached free range eggs on toast.....	£5
Aberdeenshire Angus beef burger served on a brioche bun.....	£10
Heinz baked beans on toast.....	£4
Chicken liver and wild mushroom terrine served with home-baked bread.....	£5
Soup of the day.....	£4

SANDWICHES

Roast beef "butty" with dripping.....	£7
Mature cheddar and pickle sandwich.....	£4
Honey roast ham and Coleman's mustard sandwich.....	£5

SIDES

Potato wedges served with aioli.....	£3
Wild rocket and cherry tomato salad.....	£4
Potato of the day.....	£3
Olives.....	£3
Home-baked breads, balsamic and olive oil.....	£3

SNACKS

Today's homemade cake.....per slice	£2.75
Pots of Nuts: Chilli Puffs, Siena Peanuts, Smoky Chilli Nuts.....	£3
Olives.....	£3.50
Harissa Almonds.....	£3
Tyrrells Crisps.....	£1

BREAKFAST

Bacon or sausage butty.....	£7
Egg's Benedict.....	£8
Waffles with bacon, banana and maple syrup.....	£8
Fresh fruit on French toast.....	£8
Continental breakfast from the buffet.....	£12
Full English breakfast.....	£15

All breakfasts include tea and cafetière coffee. Latte, cappuccino, and hot chocolate are available at a supplement of £1.50

HAMPTON MANOR

The Manor has four private rooms available for exclusive parties, weddings, celebrations and conferences. Please ask to see one of our sales team so we can help you begin planning your occasion. We can cater for up to 160 guests and Peel's Restaurant is available 7 days a week for private hire.

15 LUXURY BEDROOMS WITH COMPETITIVE RATES

PRIVATE DINING FROM £20 PER PERSON

CONFERENCE DELEGATE RATES FROM £30

WWW.HAMPTONMANOR.EU

PEEL'S

LOUNGE & BAR

HOT DRINK SERVED WITH MINI TREATS £6

YOUR CHOICE OF TEA, COFFEE OR HOT CHOCOLATE WITH:

Fresh fruit posset / Chocolate and nut brownie / Espresso smothered vanilla ice cream / Homemade ice cream with crumbled amaretti biscuits / Chocolate, chocolate

COLD STONE: 3 flavours of ice cream to share..... £4.50
Or choose a dessert from the restaurant menu..... £8



MIGHTY LEAF TEAS

Today, tea is the world's most popular beverage after water. Mighty Leaf proudly carry on the ancient tea tradition, by packing tea pouches with artisan blends of whole leaves, herbs and spices too big for



ordinary tea bags, and sourcing only the finest single-estate teas.

Please ask to see our tea selection and enjoy their individual aromas.

Tea or Infusions..... £3.50

COFFEE SERVED WITH ROMI'S HOMEMADE BISCUITS

Espresso (A bold spicy blend).... £2.50
Cappuccino, Caffè Latte..... £3.50
Cafetière Coffee..... £3.50
(A gentle Ethiopian single bean)

Our local coffee roaster Steve is from Shropshire. He buys, roasts and sells the finest coffee beans he can find and is a figurehead of the independent coffee scene. You can purchase from him too at www.hasbean.co.uk Steve buys coffee using a direct trade model which rewards farmers for quality and consistently delivers higher wages than fair-trade co-operatives.



PEEL'S

RESTAURANT BY MARTYN PEARN

PRIX FIXE:

2 COURSE/3 COURSE Lunch.....	£16/£19
Dinner.....	£20/£25

Available Tuesday to Saturday lunch and Tuesday to Friday dinner

SEASONAL FINE DINING:

2 COURSE/3 COURSE Lunch.....	£32/£36
Dinner.....	£35/£40

Available Wednesday to Saturday

SUNDAY LUNCH:

Just beef sandwiches in the bar, a bbq from the terrace in the sun or a traditional roast in the restaurant.



5-COURSE TASTING MENU

Available to the whole table Wednesday to Saturday dinner.

£55

PEEL'S COCKTAILS



INTIMATE@PEEL'S

£10

The first cocktail created by our own bar team, exceedingly refreshing and full of English charm

2 parts Williams Gin
1 part Chase Elderflower Liqueur
Sugar syrup, juice of a lime, egg white

CHASE COSMO

£8

This is our take on the ever-popular Cosmopolitan created with the 'best vodka in the world'

2 parts Chase Vodka
1 part Cointreau
1.5 parts Cranberry juice
Juice of a lime

LADY OF THE MANOR

£8

Full of colour and flair

2 parts crème de framboise
1 part white crème de cacao
Double cream, grenadine

EL DRAQUE

(OTHERWISE KNOWN AS MOJITO!)

£8

The original Cuban cocktail that was once named after Sir Francis Drake. Perfect for those summer evenings

2 parts rum
Juice of a lime, fresh mint, sugar syrup

PEEL'S RHUBARB & CHAMPAGNE COCKTAIL

£12

A classic Champagne cocktail with an inspired British twist

1 part Raspberry Liqueur
2 parts Rhubarb Liqueur
With plenty of Ruinart Champagne!

3 C'S

£8

A wonderful indulgence of chocolate, coffee and cream with a lift from our 'hint of vanilla'. If coffee's not for you, try it with coconut.

2 parts crème de cacao
2 parts Kahlua
1 part Vanilla syrup
Double cream, angostura bitters

THE PEELER

£10

Only for those with a thick skin...

2 parts cognac
1 part dark rum
1.5 parts crème de cacao
Cinnamon syrup

AMARETTO AMORE

£8

A fresh take on Amaretto with subtle zesty flavours, you'll love another one

1 part Amaretto
2 parts sweet Vermouth

HOUSE SPECIALS

WE ARE ALWAYS SEARCHING FOR THE BEST DRINKS. HERE ARE A FEW OF OUR FAVOURITES. SOME YOU WILL KNOW, OTHERS YOU MAY NOT. HOPEFULLY YOU WILL ENJOY ALL OF THEM!

CHASE DISTILLERY

Vodka and Gin from the founder of Tyrrells Crisps! Using the same raw ingredient of potatoes Matthew Chase is now producing Vodka in small batches from an artisan distillery in Herefordshire. In 2008 it was awarded the accolade of the World's Best Vodka. More recently in 2010 he introduced a Gin produced from their local apples.

VODKA: 25ml £4.50 (V&T £5.70)

50ml £9 (V&T £10.20)

GIN: 25ml £4.50 (G&T £5.70)

50ml £9 (G&T £10.20)



HENDRICK'S GIN

Hendrick's is distilled in small batches in the seaside village of Girvan, Scotland. Its unusual flavour is derived from the infusion of rose and cucumber. Served from containers resembling traditional medicine bottles (reflecting the historically medical use of gin to prevent malaria), this is a unique but delightful tippie.

PRICE: 25ml £4.60 (G&T £5.60)

50ml £7.00 (G&T £8.00)

CHURCH END

Church End Brewery is based just a few miles away in Shustoke, Warwickshire. Its goal was to be a 'hands-on' craft brewery making a wide range of cask-conditioned beers. They produce a range of 40 different beers of which we are continually changing our selection to serve.

PINT: £3.40 1/2 PINT: £1.75

LUSCOMBE ORGANICS

The superb, but little known, Luscombe Organics is a small producer from Devon. Winners of numerous awards, their lemonades, ginger beers and juices are all made in small batches on their farm with ingredients sourced from the best groves and orchards of the world. Our selection of their drinks include a range of sparkling flavours (Sicilian & Raspberry Lemonade, Hot Ginger Beer, St. Clements Orange and Wild Elderflower) and a couple of still choices (Devon Apple Juice and Apple and Pear Juice).

ALL DRINKS ARE: £3.20

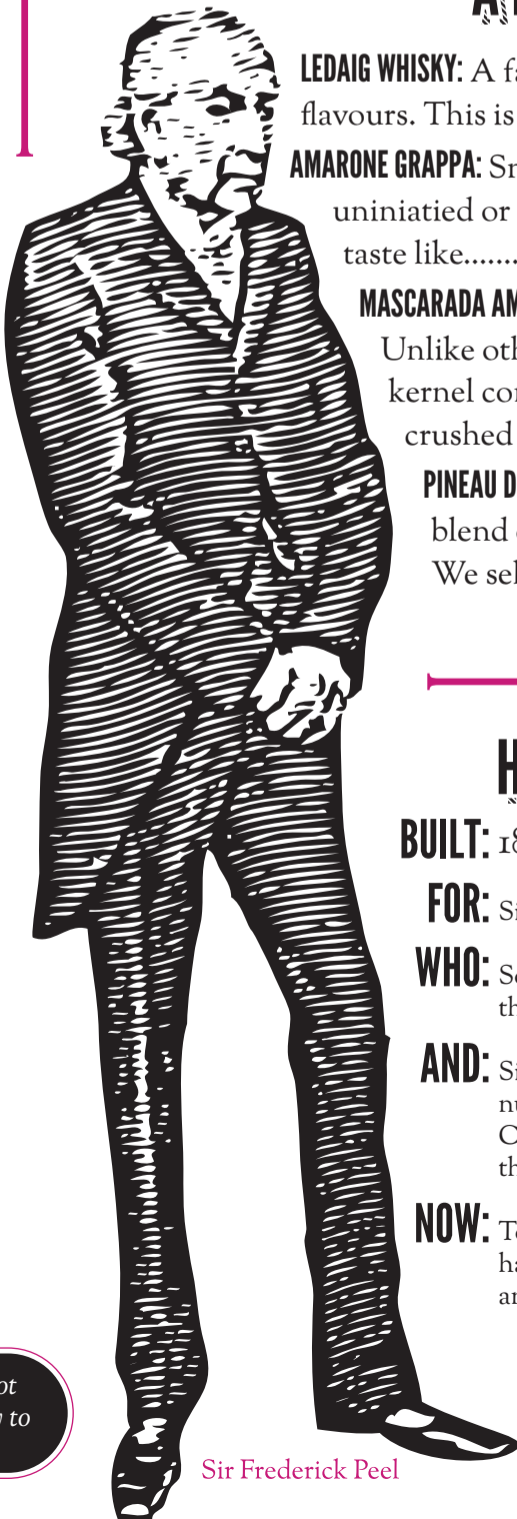
A FEW OTHERS WORTH A TRY

LEDAIG WHISKY: A fantastic, light and fresh whisky with gentle wood smoked flavours. This is one of our favourites..... £4.20

AMARONE GRAPPA: Smooth and flavour-filled, this is one to convince the uninitiated or convert the cynics to what grappa should really taste like..... £4.00

MASCARADA AMARETTO: This superior Amaretto is a cut above the rest. Unlike other Amarettos, which are usually made from an apricot kernel concentrate, this one is made by re-distilling spirit with real crushed almonds..... £5.50

PINEAU DES CHARENTES: This is a regional French aperitif made from a blend of lightly fermented 'grape must' and Cognac eau-de-vie. We sell Chateau Beaulon at..... £5.50



Sir Frederick Peel

HAMPTON MANOR HISTORY

BUILT: 1855

FOR: Sir Frederick Peel

WHO: Son of Prime Minister Sir Robert Peel, the founder of the modern-day police force "the Peelers".

AND: Sir Fred was also a devoted public servant, holding numerous shadow cabinet and cabinet positions for the Conservative party before spending his retirement on the Railway and Canal Commission.

NOW: Today the Manor is in the hands of the Hill family who have begun a life-long project of restoring the estate and its 45 acres. What you see is just the beginning...

HAMPTON
MANOR



WWW.HAMPTONMANOR.EU
WWW.PEELSRESTAURANT.CO.UK

CAN'T SEE YOUR FAVOURITE? If you require a cocktail which is not featured above please consult our bar staff who will be happy to assist in creating your drink of choice