

TANKERSLEY MANOR

HERITAGE FLAVOURS, LOCALLY INSPIRED

BRASSERIE MENU



Starters

Chefs Homemade Soup of the Day (V)
croutons and freshly baked bread
May also be served without croutons and with
gluten free bread upon request
5.50

Ham Hock and Leek Terrine
toasted brioche and apple chutney
7.00

**Doreen's Black Pudding and
Chorizo Salad**
with honey and mustard dressing
7.00

Crispy Squid
chilli spiced mayonnaise and lime salsa
6.50

Smoked Trout (GF)
horseradish cream, beetroot and
pea shoots
7.50

Deep Fried Breaded Brie (V)
with cranberry and mint jelly
7.00

Battered Halloumi Bites (V)
with spicy relish
6.50

Garlic Field Mushrooms (V)
garlic cream sauce and toasted brioche
6.00

From the Grill

served with chunky chips, grilled portobello mushroom and grilled tomato

8oz Barnsley Chop (GF)
18.00

8oz Hand Cut Sirloin Steak (GF)
19.50

12oz Gammon Steak (GF)
16.00

Whole Rack of Pork Ribs
BBQ sauce, potato wedges, corn on the cob and coleslaw
17.50

Hunters' BBQ Chicken
bacon and Monterey jack cheese
15.50

7oz Beef Burger
served in a glazed brioche bun with cheese, crispy bacon and fries
15.00

If you suffer from a food-related allergy or intolerance, please let us know.

Allergen information for this menu is available on request.

Foods described in this menu may contain nuts or derivatives of nuts.

All prices in GBP include VAT and service.

GF Gluten-free V Suitable for vegetarians

Catch of the Day

Farmed Mussels

chorizo, paprika and tomato sauce
with crusty garlic focaccia
15.00

Grilled Salmon

buttered greens, new potatoes and
hollandaise sauce
16.00

Traditional Beer Battered Cod

chips, mushy peas, lemon and tartare sauce
14.00

Whitby Breaded Scampi

fries, salad, lemon and tartare sauce
14.50

Classic Dishes

Corned Beef Hash

slow braised feather blade of beef, creamed
potato, thyme dumpling with a corned beef
vegetable casserole
16.50

Cumberland Sausage and Mash

served in a giant Yorkshire pudding,
with onion marmalade and gravy
14.00

Lamb and Mint Pie

creamed mash potato,
buttered panache of vegetables
15.50

Piri Piri Chicken Caesar Salad

crisp baby gem lettuce, croutons,
shaved parmesan and caesar dressing
14.00

Pressed Pave of Root Vegetables (V, GF)

sweet potato fries, crispy onion rings
with a tomato and chilli salsa
14.00

Beer Battered Halloumi (V)

chips and mushy peas
14.00

Spinach and Ricotta Tortellini (V)

cream of parmesan sauce, crusty garlic focaccia
14.50

Sides (V)

Chips
Skinny fries
Sweet potato fries
Potato wedges
Mashed potato
Beer battered onion rings
Panache of vegetables
Two fried eggs
Dressed mixed leaf salad
3.75 each

Sauces

2.50 each

Creamy peppercorn, Bernaise, Yorkshire Blue Cheese, Chasseur, Hollandaise

Wines

Red Wines	175ml	250ml	Bottle
Altoritas Merlot, Chile Smooth, soft and full of blackberry plum fruit flavours	5.50	8.00	23.00
Short Mile Bay Shiraz, Australia Rich and fruity with black cherry fruit and peppery notes	6.50	9.25	27.00
Granfort Cabernet Sauvignon, France Charming and rich, full of blackcurrant fruits	6.50	9.25	27.00
Vina Pomal Centenario Rioja Crianza, Spain Winston Churchill's Rioja of choice! Ripe and fruity with creamy black fruit flavours	8.00	11.25	33.00
Waipara Hills Pinot Noir, New Zealand Seductive, smooth and velvety with a lovely freshness	9.00	12.75	37.00
Durbanville Hills Pinotage, South Africa South Africa's own grape variety! Fruity, warm and spicy with a smooth finish	7.00	10.00	29.00
Portillo Malbec, Argentina Bright and juicy with blackberry fruit and a spicy finish	7.50	10.75	31.00
The Guv'nor, Spain A no nonsense multi regional blend bursting with ripe berry fruit flavours	6.00	8.50	25.00
Cuvee des Vignerons Rouge, France A delightfully fruity Southern French blend with berry fruit and a hint of spice			20.00
Fleurie Chateau de Fleurie, Domaine Loron, France The Queen of Beaujolais! Light bodied but very fruity and full of flavour			39.00
Rose Wines	175ml	250ml	Bottle
Antonio Rubini Pinot Grigio Rose, Italy Elegant and delicate dry Rose showing soft strawberry and cranberry fruit with a soft creaminess	6.75	9.75	28.00
Vendange White Zinfandel, USA Deliciously refreshing with unashamedly sweet strawberry fruit flavours	6.00	8.50	25.00

Wines

White Wines	175ml	250ml	Bottle
Da Luca Pinot Grigio, Italy Bright, fruity and fresh with a touch of pear	9.00	10.00	29.00
Durbanville Hills Chardonnay, South Africa Close to the ocean and up the hills, this is fresh and vibrant with toasty vanilla flavours	6.75	9.75	28.00
Le Bosq Blanc, France Zesty, zingy with hints of passionfruit flavours	5.50	8.00	23.00
Dashwood Sauvignon Blanc, Marlborough, NZ Mouth-watering and succulent, aromatic and fruity. Bursting with tropical fruit	8.50	12.00	35.00
Flagstone Noon Gun, South Africa Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice	6.25	9.00	26.00
Kleine Zalze Sauvignon Blanc, South Africa Bursting full of zesty grapefruit and lime flavours with a hint of tropical fruit. Dynamic and snappy	7.50	10.75	31.00
Cuvee des Vignerons Blanc, France A crisp and refreshing blend with citrus and apple notes			20.00
Sancerre, La Graveliere, Joseph Mellot, France Tantalisingly fresh and fruity Sauvignon Blanc with citrus and mineral notes			44.00
Macon-Villages, Bouchard Aine & Fils, France An elegant and sophisticated Chardonnay from Burgundy. Creamy, fresh and citrusy with ripe fruit			37.00
Champagne			Bottle
Lanson Pere et Fils, Brut, France Distinctly crisp and zesty. Elegant fruit on the finish with plenty of freshness			52.00
Lanson Brut Rose, France Delightfully dry and elegant with whispers of summer fruit			65.00
Sparkling Wine		125ml	Bottle
Da Luca Prosecco, Italy Vivid and fruity with light pear and apple fruit		5.75	34.00
Gancia Pinot di Pinot Rose, Italy Light and gentle bubbles with hints of strawberry and cherry		6.50	37.00

Planet 21

Mercure is part of AccorHotels, who have been committed to redefining boundaries for many years. The Planet 21 programme demonstrates the group's ambitious goals for 2020, based around four strategic priorities: involve its customers, work with local communities, work with its employees and innovate with its partners. Two key issues to tackle will be food and buildings.

Plant for the planet

We ask our customers to reuse their towels. Savings made on water and energy are used to fund tree planting. One tree is planted every minute.

Eco design

Mercure offers eco-designed beds made from wood sourced from sustainably managed forests (FSC certified), as well as bedspreads and pillowcases made from recycled bottles. Eco-certified soap, shower gel and shampoo is available in our rooms. Also, environmentally friendly, eco-certified cleaning products.

Sexual exploitation of children

For many years, all of AccorHotels' brands have been committed to the fight against the sexual exploitation of children. Our teams are devoted to fighting against this evil and encourage their customers to do the same.

Healthy and sustainable food

The group is committed to offering healthy, balanced and high-quality food. We use products grown in our kitchen gardens, local products, etc. We are also committed to reducing food waste and banning the use of overfished species in our restaurants.

