

# THE MANOR CLUBHOUSE



## CLASSICS

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### Club Sandwich

chicken, bacon, lettuce, tomato, Fenton Farm egg

14.5

### Fish + Chips

tartare sauce, mushy peas (gf)

16.5

### Bipin's North Indian Spiced Chicken Curry

basmati rice, flat bread, pickle

16.5

### Hot Dog

sweet mustard, pickles, fried onions

10

### Pie-minister Pie

mash, garden peas

17.5

### Ham + Cheese Toastie

ham hock, cheese

9

## BURGERS

ADD FRIES 3.5

ADD BACON 1.5

ADD CHEESE 1.5

### Classic Burger

pickles, mustard, fried onion

12

### Fried Chicken

garlic mayo, jalepenos, tomato,  
sweet pickled red onions

13.5

### Bacon Cheese Burger

cheese, pickles, mustard,  
crispy bacon, fried onions

13.5

### Plant Based

chimichurri, lettuce, tomato,  
sweet pickled red onions

13.5

## SIDES

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Mac + cheese, smoked Wiltshire ham hock

5.5

Gem lettuce, crispy chicken, grain mustard, parmesan

6

Onion bhajis, mint chutney

5

Koffman fries

3.5

Loaded fries, cheese, crispy onion, bacon

5.5

Invisible chips – donation to The Woodland Trust + Hospitality Action

3

## DESSERTS

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Chocolate brownie, Marshfield Farm vanilla ice cream (gf)

7.5

Milk stout sticky toffee pudding, Marshfield Farm vanilla ice cream (gf)

7.5

### PLEASE ASK FOR ALLERGY INFORMATION + GLUTEN-FREE OPTIONS

While we can't guarantee any of our dishes are 100% allergen free, we'll do our best to cater for your individual requirements  
(gf) gluten-free (v) vegan

# THE MANOR CLUBHOUSE



## BREAKFAST

Daily until 11.30am

Extra Bacon, Sausage or Black Pudding **2** Extra Tomato, Mushroom, Hash Brown, Egg or Toast **1.5**

### The Full

Fenton Farm egg, Wiltshire back bacon, Saxon sausage, mushroom, tomato, black pudding, hash brown, toast

**13**

### The Light

Fenton Farm egg, Wiltshire back bacon, Saxon sausage, mushroom, tomato

**11**

### The Vegan

sausage (v), spinach, mushroom, hash brown, tomato, toast

**11**

### Muffin

Sausage patty, Fenton Farm egg, cheese

**8.5**

### Eggs on Hobbs House Bloomer

Fenton Farm eggs – fried, poached or scrambled

**7**

### Bap

Wiltshire bacon or Saxon Sausage or Fenton Farm egg

**6**

### Toast

Butter, jam

**4.5**

### Porridge

Banana, honey

**5**

## DRINKS

### Birchall

English Breakfast	<b>3</b>
Earl Grey	<b>3</b>
Chamomile	<b>3</b>
Peppermint	<b>3</b>
Green	<b>3</b>

### Mozzo Coffee

Espresso	<b>2.5</b>
Americano	<b>3.4</b>
Flat White	<b>3.8</b>
Cappucino	<b>3.8</b>
Latte	<b>3.8</b>

### Hot Chocolate

as it is	<b>3.8</b>
with cream + marshmallows	<b>4.8</b>

### Frobishers Juices

Orange + passionfruit	<b>3.9</b>
Apple + mango	<b>3.9</b>
Apple + raspberry	<b>3.9</b>

### Water

South Downs still 330ml	<b>3.2</b>
South Downs sparkling 330ml	<b>3.2</b>
Da-sh wonky lemon 330ml	<b>3.4</b>

### No + Lo

Old Mout Cider 0.0% 500ml	<b>6.8</b>
Lucky Saint 0.5% 350ml	<b>4.2</b>
Guinness 0.0% 440ml	<b>6.8</b>

### Energy

Trip CBD	<b>5</b>
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## THE GOOD STUFF

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We want to serve the good stuff and we have therefore formed relationships with the suppliers who share the same ethics as ourselves. We are a business that wants to be a force for good, meaning that we are on a journey to become more sustainable, whether that be in the Clubhouse or out on the Course. We are now happy to be cooking on induction, with electricity being provided through our rooftop solar panels, whenever the sun shines! (LPG is now a thing of the past). All our lighting is LED and our heating powered by wood pellets, sourced locally. We have removed single-use plastic across the Clubhouse and partnered with Adidas, as a sustainable brand for clothing and accessories.

We have worked closely with Wiltshire Wildlife to ascertain which grass and woodland species exist within our 365 acres. A management plan is now in place so that we continue our mission to work in closer harmony with our environment. More conscious effort is being made to take care of our hazel dormice, the calcareous grassland, our woodlands and wild flowers.

To hold us to account, a rigorous audit took place to reach a standard and achieve BCORP status, which encompasses our work with the environment, the community and the very nice people that work here! This means that we have joined a global movement of likeminded businesses. Every three years we will be re-assessed to ensure that we continuously improve. To take this further in the golf world, we are working towards the 'GEO Certification'; which will give us recognition for sustainable golf on and off course.

From our continued ambition to re-use and recycle, each and every decision ensures we take the best care we can of our planet. Our recycling bins, our water station and our stone tee markers from the quarry are all examples of our thought process.

As a member or visitor, we hope that you like the changes and feel that you're part of the journey and doing something good.

Here is a list of some of our planet-friendly food and drink suppliers, local or BCorp, whenever possible:

Buxton Butchers, Bristol and Larkhall Butchers, Bath

Chapple + Jenkins, Bristol

Cotswold Fayre (BCorp)

Crumbs Brewing (BCorp)

Fenton Farm Eggs, Somerset

Frobishers, (Carbon Neutral)

Hobbs House Bakery, Chipping Sodbury (BCorp)

Matthew Clark, Bristol

Marshfield Farm Ice Cream, Chippenham

Mozzo Coffee, Hampshire

Pieminister, Bristol (BCorp)

Ramsbury Brewery + Distillery, Malmesbury

Tracklements, Malmesbury (BCorp)

