



THE MANOR KITCHEN

Autumn '25 Menu | Fresh Food & Artisan Coffee in Boston Manor House

BRUNCH

Served all day Monday to Saturday | Until 12:00 Sundays

MANOR HOUSE BREAKFAST

Bacon, two pork sausages, hash brown, sautéed mushrooms, roasted tomato, baked beans and a poached egg with toasted sourdough. **£12**

Swap to **Veggie Manor Breakfast**; served with halloumi & a veggie sausage (V)

SHAKSHUKA

Slow-cooked spiced tomatoes and sweet peppers cooked in garlic, cumin, and paprika, with soft-baked eggs and fresh herbs. Topped with crumbled feta. **£11**

Served with toasted sourdough. (V)
Vegan option served without egg and feta £8 (VE)

FRENCH TOAST

Brioche french toast, topped with crispy bacon, drizzled with maple syrup **£8**
OR topped with fresh seasonal berries, Greek yoghurt & Honey. (V)

YOGHURT & GRANOLA

Organic natural yoghurt topped with honey granola and seasonal berries. **£5**
(V)(GF)

BACON OR SAUSAGE SANDWICH

Bacon or Sausage in fresh sourdough bread. **£5.50**

Swap to **Veggie** with a veggie sausage (V)
Add Bacon or Sausage +£1.50 / Add Egg +£1

EGGS BENEDICT

English muffins topped with bacon and hollandaise sauce. **£9**

Make it **Eggs Funghi** served with mushrooms not bacon. (V)

COFFEE AND TEA

Espresso	£2.65	Yorkshire Tea	£1.95
Americano	£2.95	Teapigs Tea	£2.70
Cappuccino	£3.60	Everyday Brew, Earl Grey, Lemon & Ginger, Decaf Tea, Peppermint, Super Fruit, Mao Feng Green, Chamomile, Super fruits	
Macchiato	£2.85	Iced Americano	£3.45
Flat White	£3.40	Iced Latte	£4.10
Latte	£3.60	Iced Mocha	£4.30
Cortado	£3.05	Iced Matcha Latte	£4.60
Mocha	£3.80	Iced Chai Latte.	£4.40
Matcha Latte	£4.10	Alt Milk +30p Syrups +50p	
Chai Latte	£3.90	Soya/Coconut/Oat	
Hot Chocolate	£3.90		

MAINS

LAMB KOFTA SKEWERS

Spiced lamb koftas, served with flatbread, tabbouleh, salad & tzatziki. **£14**

BUTTERNUT SQUASH AND FETA SALAD

Roasted butternut squash, feta and toasted pumpkin seeds served on a bed of leafy salad and drizzled with sweet mustard ketchup. (V) **£9**

DOUBLE SMASH BURGER

Two 3oz smash patties, crispy bacon, cheddar cheese, house pickles, onion relish and burger sauce. **£13**

Served with triple cooked wedges.

Swap to **Vegan** with "Chickn" burger £11 (VE)

BRISKET RIGATONI

Slow braised beef brisket, pomodoro sauce, rigatoni pasta & parmesan. **£13**

PUMPKIN RAVIOLI

Pumpkin ravioli tossed in brown butter & Sage served with ricotta, pine nuts and pumpkin puree. (V) **£13**

SALMON FILLET

Grilled salmon fillet served with creamy mashed potato, garlic butter, green beans & tender-stem broccoli. (P) **£14**

SMALL PLATES

SOUP OF THE DAY

Homemade soup of the day, served with sourdough bread (V). **£6**

SARDINES ON TOAST

Sardines, cherry tomatoes, balsamic glaze, honey & sourdough toast. (P) **£7**

MEZZE PLATTER

Falafel, hummus, halloumi, pickled vegetables & Flatbread. (V) **£8**

POTATO SKINS

Baked potato skins with cheese filling, sprinkled with maple bacon, soured cream and chives. **£8**

(P) Pescatarian | (V) Vegetarian | (VE) Vegan | (GF) Gluten Free
Gluten Free bread available on request

The Manor Kitchen is part of Good Apples Ltd
Check out our other sites; The Potting Shed in Boston Manor Park
& The Stables in Orleans House Gallery, Twickenham
www.goodapples.london / @GoodApplesLondon



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Autumn '25 Menu | Fresh Food & Artisan Coffee in Boston Manor House
Served Monday to Saturday 10:30 to 16:00 | Sunday Menu 12:00 - 16:00

SMALL MAINS

For kids, a light lunch and those with a smaller appetite.

SMALL MANOR BREAKFAST

Bacon, one sausage, hash brown, sautéed mushrooms, baked beans and a poached egg with toasted sourdough. **£8**

Swap to **Veggie Breakfast**; served with a veggie sausage and roasted tomato (V)

BUTTERNUT SQUASH AND FETA SALAD

Roasted butternut squash, Feta and toasted pumpkin seeds served on a bed of leafy salad and drizzled with sweet mustard ketchup. (V) **£7**

SMASH BURGER

3oz smash patty, cheddar cheese, house pickles, onion relish and burger sauce. Served with triple cooked wedges. **£7.50**

Swap to **Vegan "Chickn" burger** (VE).

BRISKET RIGATONI

Slow braised beef brisket, pomodoro sauce, rigatoni pasta & parmesan. **£7.50**

PUMPKIN RAVIOLI

Pumpkin ravioli tossed in brown butter & Sage. Served with ricotta, pine nuts and pumpkin puree. (V) **£7.50**

DESERTS

STICKY TOFFEE PUDDING

Sticky toffee sponge pudding covered in toffee sauce, served with vanilla ice cream and sprinkled with honeycomb. (V) **£6**

Gluten Free option available. (GF)

TIRAMASU

Classic Italian tiramisu layered with espresso-soaked sponge, rich mascarpone cream, and a dusting of cocoa powder. (V) **£6**

POACHED PEAR

Poached pear infused with spiced syrup, served with vanilla ice cream and finished with a crunchy vegan crumble topping. (V) **£6**

Swap to **Vegan with vegan ice cream**. (VE)

AFFOGATO

Vanilla ice cream in a shot of hot espresso, finished with a sprinkling of brown sugar. (V) **£6**

Swap to **Vegan with vegan ice cream**. (VE)

Choose any desert and add a coffee or tea +£1

SUNDAY MENU

Enquire about pre booking at the service counter.

All roasts are served with roasted potatoes, root vegetables, seasonal greens, braised red cabbage, cauliflower cheese, a Yorkshire pudding and gravy.

TOPSIDE OF BEEF

Tender roast topside of beef sliced to serve. **£19**

PORK BELLY

Slow-roasted pork belly with crackling. **£19**

CHICKEN SUPREME

Roast chicken supreme with seasoned skin. **£19**

THE WHOLE MANOR

Trio roast featuring slices of beef, pork, and chicken. **£22**

ROOT VEGETABLE SEITAN ROLL

Root vegetable and seitan roll, filled with hearty seasonal vegetables and herbs. (VE) **£17**
(no Yorkshire pudding or cauliflower cheese)

THE VEGGIE ROAST

All the veg above without the meat. (V) **£14**
Swap to **Vegan Roast** £12 (VE)

SMALL ROAST

Small roast dinner, perfect for kids or lighter appetites, available with your choice of pork, chicken, beef, veggie or root vegetable seitan roll. (V/VE) **£11**

SALMON FILLET

Grilled salmon fillet served with creamy mashed potato, garlic butter, green beans & tender-stem broccoli. (P) **£14**

WHAT'S ON

Look out for the upcoming theatre season in Boston Manor House.

DRACULA

From the 15th October to the 2nd November **£17/£13.50**

A CHRISTMAS CAROL

Running from the 9th to the 27th December **£17/£13.50**

THE NUTCRACKER

Running from the 12th to 24th December **£15/£12.50**

CHRISTMAS IN SONG

Playing on the 14th and 21st of December **£17/£13.50**



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Bacon or Sausage in fresh sourdough bread.

£5.50

Swap to **Veggie** with a veggie sausage (V)
Add Bacon or Sausage +£1.50

YOGHURT & GRANOLA

Organic natural yoghurt topped with honey granola and seasonal berries.
(V)(GF)

£5

BREAKFAST SANDWICH

Bacon, Sausage, hash brown and melted cheese in fresh bread.

£7

VEGGIE BREAKFAST SANDWICH

Vegetable sausage, halloumi and hash brown in fresh bread.

£7

TUNA MELT SANDWICH

Tuna, mayonnaise and cheese in fresh bread.

£7

KIDS MENU

SMASH BURGER

3oz smash patty, cheddar cheese and burger sauce. Served with roast potatoes.

£7.50

FISH GOUJONS

Small battered fish goujons served with a small salad and roast potatoes.

£7.50

SMALL PLATES

SOUP OF THE DAY

Homemade soup of the day, served with sourdough bread (V).

£6

SARDINES ON TOAST

Sardines, cherry tomatoes, balsamic glaze, honey & sourdough toast. (P)

£7

POTATO SKINS

Baked potato skins with cheese filling, sprinkled with maple bacon, soured cream and chives.

£8

SUNDAY MENU

Served from 12:00

All main roasts are served with roasted potatoes, root vegetables, seasonal greens, braised red cabbage, cauliflower cheese, a Yorkshire pudding and gravy.

TOPSIDE OF BEEF

Tender roast topside of beef sliced to serve.

£19

PORK BELLY

Slow-roasted pork belly with crackling.

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CHICKEN SUPREME

Roast chicken supreme with seasoned skin.

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THE WHOLE MANOR

Trio roast featuring slices of beef, pork, and chicken.

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Swap to **Vegan Roast** £12 (VE)

£14

SMALL ROAST

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£14

SALMON FILLET

Grilled salmon fillet served with creamy mashed potato, garlic butter, green beans & tender-stem broccoli. (P)

£14

DESERTS

STICKY TOFFEE PUDDING

Sticky toffee sponge pudding covered in toffee sauce, served with vanilla ice cream and sprinkled with honeycomb. (V)
Gluten Free option available. (GF)

£6

TIRAMASU

Classic Italian tiramisu layered with espresso-soaked sponge, rich mascarpone cream, and a dusting of cocoa powder. (V)

£6

POACHED PEAR

Poached pear infused with spiced syrup, served with vanilla ice cream and finished with a crunchy vegan crumble topping. (V)
Swap to **Vegan** with vegan ice cream. (VE)

£6

AFFOGATO

Vanilla ice cream in a shot of hot espresso, finished with a sprinkling of brown sugar. (V)
Swap to **Vegan** with vegan ice cream. (VE)

£6

