

Sharing

(enough for 2 to begin)

Ashley's Breads – olives, aged balsamic, rapeseed oil - 6

Meat Mezze - charcuterie, marinated vegetables, olives, halloumi, breads - 16

Fish Mezze – panko king prawns, sea bass carpaccio, potted mackerel, smoked salmon, breads - 16

Camembert – roast garlic, house chutney, crudités, breads - 11

Starters

Artichoke

Jerusalem artichoke soup - wild mushrooms - truffle oil - 6

Pigeon

Roast breast - celeriac purée - savoy cabbage - chestnuts – bacon - 8

Salmon

Vodka cured gravadlax - dill - avocado - horseradish cream - seed bark - 6.5

Game

Terrine of local game - spiced pear chutney - chargrilled sourdough – 6.5

Goat's Cheese

Panna cotta - pistachio - beetroot - orange - 7

Main Course

Lamb

Braised neck - roast loin - root vegetable terrine - fondant potato – jus - 19

Cod

Pan fried loin - braised puy lentils - roast salsify - red wine sauce - 17

Chicken

Roast breast - potato, pancetta, sage & onion terrine - chestnut purée - 17

Venison

Roasted loin - confit potato - black pudding purée - beetroot - winter kale - 21

Winter Vegetable (v)

Tart tatin - winter salad – honey mustard dressing - 13

All our dishes are made freshly in-house using the best local and seasonal produce available to us. Please make us aware of any allergies & dietary requirements.

Please note that a 10% service charge will be added to tables of 8 or more.



THE
MANOR ARMS
COUNTRY INN & DINING

Salads

Chicken

Sautéed chicken livers - baby onions - spinach leaves - smoked bacon – croutons - mustard dressing - 12

Smoked Salmon

New potatoes - baby leaves - lemon - caper - feta dressing - 13

all salads available as starter – 7.5

Pub Classics

Fish & Chips

Triple cooked chips - pea purée - tartare sauce - 12.5

The Manor Arms Burger

Tomato – pickle - swiss cheese - smoked bacon - house slaw - brioche bun – fries - 13

Bangers & Mash

Local sausages - sautéed greens - onion gravy - 13

Ham 'n' Eggs

Home treacle-cured ham - free range eggs - triple cooked chips - 11

From the Chargrill

28 day dry aged locally reared beef

6oz fillet - 22.5

8oz ribeye - 20.5

8oz sirloin - 20

Free Range Gloucester Old Spot Pork Sirloin - 14

Marinated Chicken Breast - 13

all chargrill dishes served with triple cooked chips, confit tomato and field mushrooms

Sauces

Red wine gravy – Brandy – Peppercorn - 2

Sides – 3.5

triple cooked chips dressed leaves creamy mashed potato winter vegetables

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