



THE
MANOR ARMS
COUNTRY INN & DINING

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

Butternut Squash (v)

velouté, chestnut mushrooms, parmesan - 6

Pigeon

pan-fried breast, braised red cabbage, seasonal vegetables - 9

Mackerel

cucumber, horseradish - 8

Duck Leg

terrine, plum purée, toasted pine nuts, brioche – 8

Beetroot (v)

mousse, goat's cheese, pear, pickled walnuts, chicory - 8

Main Course

Venison

roast loin, fondant potato, parsnip purée, wild mushrooms, winter kale, chestnuts - 20

Market Fish of the Day

broccoli three ways, new potatoes, leek purée, chive cream sauce - MP

Pork

braised belly, creamed potatoes, celeriac rémoulade, caramelised apple purée - 17

Beef

braised blade, wilted spinach, heritage carrots, smoked pancetta, red onion marmalade - 17

Sweet Potato (v)

sweet potato and turmeric falafels, baba ganoush, feta, red pepper sauce - 12

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, ABBERLEY, WORCESTER WR6 6BN

www.themanorarms.co.uk

01299 890300

enquiries@themanorarms.co.uk



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Salads

Chicken

sautéed chicken livers, baby onions, spinach leaves, smoked bacon, croutons, mustard dressing – 12

Beetroot (v)

roasted and mousse, goat's cheese, walnuts, chicory, pear – 12

Smoked Salmon

new potatoes, baby leaves, lemon, caper, feta dressing – 13

all salads available as starter - 7

Pub Classics

Fish & Chips

triple cooked chips, pea purée, tartare sauce - 12

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 - 10

From the Chargrill

28 day dry aged locally reared beef

6oz fillet - 22

8oz ribeye - 20

8oz sirloin - 20

Free Range Gloucester Old Spot Pork Sirloin - 14

Marinated Chicken Breast - 12

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

Sauces – red wine gravy, brandy and peppercorn - 2

Sides - 3

triple cooked chips

dressed leaves

creamy mashed potato

summer vegetables

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