



THE
MANOR ARMS
COUNTRY INN & DINING

Autumn Set Menu

Starter

Jerusalem Artichoke (v)

soup – chestnut mushroom – truffle oil

Pigeon

pan fried breast – beetroot granola - chestnuts

Tortellini (v)

butternut squash – wild mushroom – sage – parmesan

Salmon

fillet – cucumber – yogurt - coriander

Main course

Pheasant

roasted breast – leg bon bon – braised puy lentils – smoked bacon – parsnip - pear

Seabass

pan fried – cannellini & butter beans – artichoke purée – chicken jus

Beef

braised short rib – truffle creamed potato – parsley root purée – salt baked carrots

Pumpkin (v)

gnocchi – wild mushrooms – spinach – ricotta

Pudding

Blackberry

mousse – yogurt – honeycomb – honey & seed granola

Apple

parfait – parkin crumb – apple sorbet

Chocolate

fondant– hazelnut – milk ice cream

Brulée

almond milk – fig compote - shortbread

£28 for 3 courses / £24 For 2 courses

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 parties of 10 or more.

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