



THE  
MANOR ARMS  
COUNTRY INN & DINING

## Sharing

*(enough for 2 to begin)*

**Ashley's Breads** – olives, aged balsamic, rapeseed oil – 6.5

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

**Fish Mezze** – panko king prawns, fried calamari, potted mackerel, smoked salmon, breads - 16

**Camembert** – roast garlic, house chutney, crudités, breads – 12

## Starters

### Cauliflower Velouté (v)

sautéed chanterelles - 6

### Roquefort Mousse (v)

hazelnuts – heritage beetroot - apple - 7

### Smoked Duck Croquette

carrot & liquorice purée – pickled blackberries – toasted pumpkin seeds - 8.5

### Poached Salmon

garden herbs – compressed & charred cucumber – wasabi yogurt - 9

### Grilled Fennel (v)

sous vide – orange – radicchio – almonds – feta & cannellini bean purée - 6.5

## Main Course

### Pan-Fried Seabass

celeriac purée – spinach & bacon – cocotte potatoes – red wine jus - 16.5

### Roasted Pheasant Breast

leg bon bon – braised lentils du puy – smoked bacon – parsnip – pear - 16

### Roast Turkey Crown

duck fat roast potatoes – chestnut & sage stuffing – chipolatas – seasonal vegetables – roasting juices - 17

### Braised Daube of Beef

creamed parsley potatoes – winter kale – bourguignon sauce – 17

### Goat's Cheese Tart Tatin (v)

caramelised shallots – walnut, pear & chicory salad 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, ABBERLEY, WORCESTER WR6 6BN

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## Salads

### Marinated Chicken

grilled breast – smoked bacon – avocado – croutons – parmesan – honey mustard dressing – 8/13

### Roasted Beetroot (v)

beetroot – pear – feta – rocket – walnut – 7/12

### Quinoa & Pomegranate Salad (v)

spinach – apricot – mixed nuts – seeds – 7/12

## Pub Classics

### Fish & Chips

triple cooked chips - pea purée - tartare sauce - 13

### The Manor Arms Burger

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

### Knightwick's Bangers & Mash

local pork sausages - sautéed greens - onion gravy - 13

### Ham 'n' Eggs

home treacle-cured ham - free range eggs - triple cooked chips - 12

## From the Chargrill

### 28 day dry aged locally reared beef

6oz fillet - 22.5

8oz ribeye - 20.5

8oz sirloin - 20.5

**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 - 2

Red wine gravy

Brandy & peppercorn

## Sides – 3.5

Triple cooked chips

Dressed leaves

Creamy mashed potato

Winter vegetables

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