



THE  
MANOR ARMS  
COUNTRY INN & DINING

## Sharing

*(enough for 2 to begin)*

**Ashley's Breads** – olives, aged balsamic, rapeseed oil – 7

**Fish Mezze** – marinated chilli, garlic & coriander king prawns, smoked trout parfait, smoked salmon, fried calamari, ashley's breads - 17

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

## Starters

### Wild Garlic Soup (v)

marinated feta cheese – ashley's breads - 6

### Asparagus Tart (v)

poached hen's egg – confit leeks – parmesan cream - 8  
*asparagus from mww farms in holt heath*

### Mackerel

cured & torched – pickled kohlrabi – horseradish - cucumber - 7.5

### Pork Belly & Scallops

pan-fried scallops – slow cooked pork belly – burnt apple purée – butternut squash - 11.5

## Main Courses

### Roast Tenderloin of Pork

ham hock bon-bon – potato, bacon & onion terrine – spiced apple purée - 17.5

### Pan Fried Chalk Stream Sea Trout

new potatoes – rainbow chard – clams - samphire - 17

### Roast Loin of Lamb

pine nut & rosemary crust – pressed shoulder – fondant potato – wilted spinach – broad bean purée – garden peas - 22

### Spring Onion & Baby Gem Risotto (v)

bosworth ash goat's cheese – lemon – crispy tofu - 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

### Local Asparagus (v)

garden pea- quinoa – radish – shallot & lemon dressing - 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 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    Spring vegetables  
Selection of Ashley's Breads

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