



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 - 12

Starters

Wild Garlic

soup – jersey royals – onion seeds – crème fraîche - 6

Ham Hock

terrines of ham, eggs and peas – pea mousse – soft boiled quail's egg - 6.5

John Dory

pan fried – spinach – clams – cider and chive sauce - 8

Rabbit

ballotine – sweetcorn mousse – crispy shallots – 7

Asparagus

crispy hazelnut duck egg – creamed rocket – parmesan - 7.5

Main Course

Lamb

herb crusted loin – shoulder croquette – pomme anna potatoes – garden peas –
broad beans – wild garlic - 22

Stonebass

pan fried – spring vegetables – tomato compote – almonds - 18

Chicken

poached and roast breast – tarragon and truffle polenta – wild mushroom purée - asparagus - 17

Pork

roasted tenderloin – sage crumb - fondant potato – fennel – apple and sprouting - 18

Gnocchi (v)

buffalo ricotta – spring vegetables – wild garlic pesto - 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

marinated chicken – rocket – baby gem – tarragon – avocado – polenta croutons - parmesan - 12

Asparagus (v)

herefordshire asparagus – feta – quinoa – shallot & lemon dressing - 12

Smoked Salmon

hot smoked – jersey royals – garden peas – broad beans – horseradish 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 spring vegetables

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