



THE
MANOR ARMS
COUNTRY INN & DINING

Sunday Night Menu

Starters

- Cauliflower & cep soup, Ashley's breads - 5
- Thai style fishcakes, sweet chilli sauce, pineapple - 7
- Goat's cheese mousse, beetroot and quince purée – 6 (v)
- Confit duck terrine, beetroot relish, poached egg – 6

Mains

- Old Spot pork sirloin, triple cooked chips, mushrooms & confit tomatoes - 14
- The Manor Arms burger, tomato, pickle, swiss cheese, smoked bacon, aioli & fries - 13
- Gruyere beignets, marinated vegetables, pesto & spinach – 11 (v)
- Pink roast beef sandwich, salad leaves, triple cooked chips - 10

Puddings

- Crème brulée, infused with tonka beans, biscotti - 7
- Compressed pear, chocolate ganache, hazelnut brittle, red wine - 6
- Clementines, orange curd, granola – 6
- Selection of cheese with chutney, celery and biscuits - 7

*please make our staff aware of any allergies you may have
10% service charge will be added to tables of 8 or more*