



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 - 11

## Starters

### **Courgette (v)**

velouté, cheddar beignet - 6

### **Enriched Duck Liver**

rhubarb, pistachio, toasted brioche - 9

### **Sea Bass**

carpaccio, orange, fennel - 8

### **Scallop**

pan seared, pea purée, smoked bacon cream – 11

### **Heritage Tomato (v)**

basil panna cotta, feta, aged balsamic, olives - 7

## Main Course

### **Pork**

tenderloin, gremolata, toasted almonds, summer cabbage, fine beans - 17

### **Market Fish of the Day**

wilted spinach, new potatoes, pak choi, sauce vierge - MP

### **Lamb**

loin and braised, pressé potatoes, minted peas, confit baby onions, baby carrots - 20

### **Duck**

roasted breast, fondant potato, swiss chard, crispy leg croquette, cherry sauce - 18

### **Summer Vegetables (v)**

fine tart of grilled summer vegetables, char-grilled halloumi, quinoa, orange - 12

*Please make our staff aware of any allergies you may have.  
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

### Chicken

marinated breast, spinach, bacon, crouton, mustard dressing – 12

### Beetroot (v)

roasted, goat's cheese mousse, quinoa, watercress – 12

### Smoked Salmon

new potatoes, baby leaves, lemon, caper, feta dressing – 13

*all salads available as starter - 7*

## Pub Classics

### Fish & Chips

triple cooked chips, pea purée, tartare sauce - 12

### 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 - 10

## From the Chargrill

### 28 day dry aged locally reared beef

6oz fillet - 22

8oz ribeye - 20

8oz sirloin - 20

**Free Range Gloucester Old Spot Pork Sirloin - 14**

**Marinated Chicken Breast - 12**

*all chargrill dishes served with triple cooked chips, confit tomato and field mushrooms*

**Sauces** – red wine gravy, brandy and peppercorn - 2

## Sides - 3

triple cooked chips

dressed leaves

creamy mashed potato

summer vegetables

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