

## AUTUMN MENU 2021

### Sharing

Ashley's Breads, Rapeseed Oil & Balsamic, Mixed Olives (Wheat, Milk, Eggs, Sulphites, Soya) V	<b>5.5</b>	For One
	<b>7.25</b>	For Two
Garlic & Rosemary Baked Camembert, Crudités, Red Onion Chutney, Ashley's Breads (Wheat, Milk, Sulphites, Soya, Celery)	<b>13</b>	

### Starters

Pan Fried Pigeon Breast, Parmentier Potatoes, Red Cabbage, Black Pudding, Poached Blackberries (Sulphites, Soya, Wheat, Celery, Milk)	<b>9.5</b>
Tunworth Cheese Croquette, Dijon Mustard Mayonnaise, Pickled Grapes, Walnuts, Radicchio (Milk, Wheat, Sulphites, Eggs, Nuts, Mustard, Soya)	<b>8</b>
Roast Squash, Nutmeg & Sweet Potato Soup, Ashley's Bread (Milk, Celery, Soya)	<b>6.5</b>
Pickled Mackerel, Beetroot, Potato & Horseradish Salad, Apple & Gherkin (Fish, Sulphites, Eggs, Mustard)	<b>8</b>

### Mains

Braised Ox Cheek, Creamed Potatoes, Beer Braised Onions, Heritage Carrots (Soya, Sulphites, Milk, Celery)	<b>18.5</b>	
Pan Fried Mortimer Forest Venison Loin, Fondant Potato, Pumpkin & Cumin Puree, Kale, Wild Mushrooms, Pickled Sprout Leaves (Soya, Sulphites, Milk, Celery)	<b>24</b>	
Pan Fried Seabass, Crab Risotto, Courgettes & Leek (Fish, Soya, Sulphites, Crustaceans)	<b>19.5</b>	
Roast Celeriac Steak, Parmesan, Roasted Cauliflower & Marmite, Hazelnuts, Grapes & Sweet Potato Crisps (Milk, Nuts, Soya, Wheat)	<b>14.5</b>	
Roast Tenderloin of Pork in Sumac, Lemon, Almond & Herb Gremolata, Hasselback Potatoes Cauliflower Puree (Soya, Sulphites, Milk, Nuts, Celery, Wheat)	<b>17</b>	
Grilled Chicken Caesar Salad, Bacon, Croutons & Parmesan Cheese (Wheat, Fish, Eggs, Soya, Sulphites, Milk)	<b>13.75</b>	<b>Large</b>
	<b>8.5</b>	<b>Small</b>
Warm Salad of Roast Sweet Potato, Beetroot, Wild Mushroom & Blue Cheese, Chestnuts & Honey Mustard Dressing (Nuts, Milk, Mustard, Soya, Sulphites)	<b>14</b>	<b>Large</b>
	<b>8.75</b>	<b>Small</b>

### Sides - All £3 V, Gf, Df

Creamed Potatoes (Milk) V, Gf	Spring Vegetables (Milk) V, Gf
Fries (Soya)	Mixed Leaf Salad (Soya, Sulphites, Mustard)
Triple Cooked Chips (Soya) V, Gf, Df Topped with Cheddar Cheese (Milk) V	<b>3.5</b>

## Bar Menu

Mixed Olives ( <i>Soya, Sulphites</i> )	2.5
Crispy Whitebait, Garlic Mayonnaise ( <i>Fish, Wheat, Soya, Eggs, Sulphites</i> )	5
Pork, Apple & Black Pudding Scotch Egg, Watercress, Dijon Mayonnaise ( <i>Wheat, Sulphites, Egg, Soya, Mustard, Milk</i> )	6

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Beer Battered Haddock, Pea Puree, Triple Cooked Chips, Tartare Sauce ( <i>Wheat, Sulphites, Fish, Milk, Eggs, Soya</i> )	14.5
Manor Arms Burger, Brioche Bun, Bacon, Gherkin, Tomato, Homemade Slaw <i>Choice of Cheddar or Stilton Topping / Triple Cooked Chips or Fries</i> ( <i>Wheat, Milk, Soya, Sulphites, Mustard, Eggs</i> )	14.25
Mini Beer Battered Haddock, Fries & Tartare Sauce ( <i>Wheat, Fish, Soya, Eggs, Sulphites</i> )	7.5
Grilled 8 oz Sirloin Steak, Flat Mushroom, Confit Tomato, Peppercorn Sauce <i>Choice of Triple Cooked Chips or Fries</i> ( <i>Milk, Sulphites, Mustard, Soya</i> )	22.50
Grilled 7 oz Fillet Steak, Flat Mushroom, Confit Tomato, Peppercorn Sauce <i>Choice of Triple Cooked Chips or Fries</i> ( <i>Milk, Sulphites, Mustard, Soya</i> )	25.5

## Desserts

Selection of Ice Creams & Sorbets ( <i>Milk</i> ) V	1.75	Per Scoop
Prune & Armagnac Tart, Armagnac Anglaise ( <i>Wheat, Milk, Sulphites, Eggs, Nuts</i> )	8	
70% Dark Chocolate Parfait, Dark Chocolate & Pistachio Granola, Cherries in Kirsch, Cherry Sorbet ( <i>Sulphites, Eggs, Milk, Nuts, Wheat</i> )	8.5	
Warm Parkin Cake, Caramelised Pears, Brown Sugar & Creme Fraiche Ice Cream ( <i>Wheat, Milk, Eggs</i> )	7	
Roast Pineapple in Malibu & Passion Fruit, Coconut Sorbet, Pink Peppercorn Tuile ( <i>Wheat, Eggs, Milk, Sulphites</i> )	8.25	
Selection of Cheeses, Celery, Grapes, Chutney, Biscuits V ( <i>Milk, Celery, Sulphites, Soya, Wheat</i> )	9	3 Cheeses
	12.5	5 Cheeses

### Food Allergy Notice

Please feel free to speak with a member of our Team to discuss any allergens.  
*Many of our dishes can be adapted to specific dietary requirements – please do ask when ordering your food.*