

FESTIVE MENU 2021

Sharing

Ashley's Breads, Rapeseed Oil & Balsamic, Mixed Olives	5.80	For One
	7.65	For Two
Garlic & Rosemary Baked Camembert, Crudités, Red Onion Chutney, Ashley's Breads	13.70	

Starters

Smoked Duck Croquette, Celeriac Remoulade, Orange & Walnut	9.2
Cured Smoked Salmon Gravlox, Pink Grapefruit, Pomegranate, Pickled Fennel & Multi seed Crackers	8.95
Spiced Parsnip and Honey Soup & Ashley's Bread	6.85
Beetroot Tartare, Whipped Blue Cheese, Pickled Celery, Pear & Chicory	8.15

Mains

Roast Crown of Turkey, Roast Potatoes, Apricot and Sage Stuffing, Honey Roast Parsnip, Braised Red Cabbage, Carrots, Kale	19.45	
Slow Cooked Feather Blade of Beef, Creamed Potatoes, Celeriac Puree, Roast Baby Onions, Mushrooms, Pancetta	19.45	
Pan Fried Salmon Fillet, Buttered New Potatoes, Spinach, Charred Leeks, Lemon Butter Sauce	18.65	
Herb Gnocchi, Wild Mushrooms, Feta Cream, Spinach, Chestnuts & Parmesan	15.25	
Grilled Chicken Caesar Salad, Bacon, Croutons & Parmesan Cheese	14.45	Large
	8.95	Small
Warm Salad of Roast Sweet Potato, Beetroot, Wild Mushroom & Blue Cheese, Chestnuts & Honey Mustard Dressing	14.75	Large
	9.20	Small

Sides - All £3 V, Gf, Df

Creamed Potatoes	Spring Vegetables
Fries	Mixed Leaf Salad
Triple Cooked Chips	
<i>Topped with Cheddar Cheese</i>	3.5

Bar Menu

Mixed Olives	2.65
Crispy Whitebait, Garlic Mayonnaise	5.30
Pork, Apple & Black Pudding Scotch Egg, Watercress, Dijon Mayonnaise	6.35

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Beer Battered Haddock, Pea Puree, Triple Cooked Chips, Tartare Sauce	15.25
Manor Arms Burger, Brioche Bun, Bacon, Gherkin, Tomato, Homemade Slaw <i>Choice of Cheddar or Stilton Topping / Triple Cooked Chips or Fries</i>	15
Mini Beer Battered Haddock, Fries & Tartare Sauce	7.90
Grilled 8 oz Sirloin Steak, Flat Mushroom, Confit Tomato, Peppercorn Sauce <i>Choice of Triple Cooked Chips or Fries</i>	23.65
Grilled 7 oz Fillet Steak, Flat Mushroom, Confit Tomato, Peppercorn Sauce <i>Choice of Triple Cooked Chips or Fries</i>	25.75

Desserts

Selection of Ice Creams & Sorbets	1.85	Per Scoop
Christmas Pudding, Brandy Sauce & Clotted Cream Ice cream	7.35	
Chocolate Marquise, Mandarin & Grand Marnier Sorbet, Pistachio & Dark Chocolate Granola	8.95	
Apple Tart tatin, Apple & Calvados Puree, Vanilla Ice Cream & Almond Tuile	7.90	
Selection of Cheeses, Celery, Grapes, Chutney, Biscuits	9.75	3 Cheeses
	12.65	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.