

## WINTER MENU 2022

### 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

Confit Chicken & Ham Hock Ballontine, Tarragon Emulsion, Chargrilled Sourdough, Winter Leaves (Sulphites, Egg, Soya, Wheat, Celery, Mustard, Milk)	<b>8.25</b>
Beetroot Tartar, Whipped Blue Cheese, Pickled Celery, Pear & Chicory (Milk, Sulphites, Eggs, Mustard, Celery, Soya)	<b>8.15</b>
Jerusalem Artichoke Soup, Wild Mushrooms, Truffle Oil, Ashley's Bread (Milk, Celery, Soya)	<b>6.85</b>
Cured Salmon Gravlox, Pink Grapefruit, Pomegranate, Pickled Fennel, Multi Seed Crackers (Fish, Sulphites, Eggs, Milk, Wheat, Mustard)	<b>8.95</b>

### Mains

Roast Breast of Guinea Fowl, Braised Lentils, Smoked Pancetta, Celeriac Puree, Tenderstem Broccoli (Soya, Sulphites, Milk, Celery)	<b>18.5</b>	
	<b>19</b>	
Pan Fried Hake, Salt & Vinegar Potatoes, Mussels in a Saffron Cream, Chard & Roast Cauliflower (Fish, Soya, Sulphites, Milk, Crustaceans)		
Herb Gnocchi, Wild Mushrooms, spinach & Chestnuts, Feta Cream, Parmesan (Milk, Nuts, Soya, Wheat)	<b>15.25</b>	
Pan Fried Loin of Venison, Sweet Potato, Root Vegetable Dauphinoise, Braised Red Cabbage, Crispy Kale, Hazlenuts (Soya, Sulphites, Milk, Nuts, Celery,)	<b>24.5</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> )	<b>2.5</b>
Crispy Whitebait, Garlic Mayonnaise ( <i>Fish, Wheat, Soya, Eggs, Sulphites</i> )	<b>5</b>
Pork, Apple & Black Pudding Scotch Egg, Watercress, Dijon Mayonnaise ( <i>Wheat, Sulphites, Egg, Soya, Mustard, Milk</i> )	<b>6</b>

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Beer Battered Haddock, Pea Puree, Triple Cooked Chips, Tartare Sauce ( <i>Wheat, Sulphites, Fish, Milk, Eggs, Soya</i> )	<b>14.5</b>
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> )	<b>14.25</b>
Mini Beer Battered Haddock, Fries & Tartare Sauce ( <i>Wheat, Fish, Soya, Eggs, Sulphites</i> )	<b>7.5</b>
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> )	<b>22.50</b>
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> )	<b>25.5</b>

## Desserts

Selection of Ice Creams & Sorbets ( <i>Milk</i> ) V	<b>1.75</b>	Per Scoop
Buttermilk Panna Cotta, Honeycomb, Blackberry Sorbet ( <i>Milk</i> )	<b>7.5</b>	
Sticky Toffee Pudding' Butterscotch Sauce, Homemade Vanilla Ice-cream ( <i>Sulphites, Eggs, Milk, Wheat</i> )	<b>7</b>	
Dark Chocolate Delice, Pistachio & Chocolate Granola Mandarin & Grand Marnier Sorbet ( <i>Wheat, Milk, Nuts, Sulphites, Eggs</i> )	<b>8.75</b>	
Selection of Cheeses, Celery, Grapes, Chutney, Biscuits V ( <i>Milk, Celery, Sulphites, Soya, Wheat</i> )	<b>9</b>	3 Cheeses
	<b>12.5</b>	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.*