



Sharing

(enough for 2 to begin)

Ashley's Breads – olives, aged balsamic, rapeseed oil £7

Fish Mezze – marinated chilli, garlic & coriander king prawns, smoked trout parfait, smoked salmon, fried calamari, ashley's breads - £17

Camembert – roast garlic, house chutney, crudités, breads £12

Starters

Courgette and rosemary soup

crème fraiche and toasted almonds, Ashley's bread £6.50

Citrus cured salmon

smoked trout, compressed cucumber, relish, squid ink tulle £7.5

Crab

Apple, kohlrabi, bisque, brioche croute £8

Blanched heritage tomatoes

avocado puree, pickled cherry tomatoes, black olive crumb, £7

Pea Panna cotta

pancetta, quail egg, black pudding, rocket £7.5

Main Courses

Roast rump of lamb

pomme Anna potatoes, courgette and basil puree, aubergine compote, caper and feta dressing £22

Pan fried corn fed chicken breast

potato puree, charred hispi cabbage, creamed leeks, hazelnuts, bacon jam £16.50

Pan fried gilt head bream

chorizo, & cherry tomato salsa, red pepper puree, fennel slaw £16.50

Moroccan spiced vegetables

cous cous, Greek mint and cumin yoghurt £13

All our dishes are made freshly in-house using the best local and seasonal produce available to us. Please make us aware of any allergies & dietary requirements.

Please note that a 10% service charge will be added to tables of 8 or more.



Salads

Superfood salad

edamame beans, quinoa, avocado, shredded red cabbage, walnuts, sunflower seeds, tenderstem, coconut yoghurt £8/13

Smoked salmon

watercress, spinach, fennel and new potato salad, grain mustard dressing £8/13

Marinated grilled chicken salad

smoked bacon, avocado, parmesan and croutons £8/13

Pub Classics

Fish & Chips

triple cooked chips - pea purée - tartare sauce - £ 13

The Manor Arms Burger

tomato – pickle - swiss cheese - smoked bacon - house slaw - brioche bun – fries - £13

Knightwick's Bangers & Mash

local pork sausages - sautéed greens - onion gravy - £ 13

Ham 'n' Eggs

home treacle-cured ham - free range eggs - triple cooked chips - £12

From the Chargrill

28 day dry aged locally reared beef

6oz fillet - £ 22.5

8oz sirloin - £20.5

free range gloucester old spot pork sirloin - £14

marinated chicken breast - £13

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

Sauces - £2

Red wine gravy

Brandy & peppercorn

Sides – £3.5

Triple cooked chips

Dressed leaves

Creamy mashed potato Summer vegetables

Selection of Ashley's Breads

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