



# THE MANOR ARMS COUNTRY INN & DINING

## Starters

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|--|-------------|
| <b>Spiced carrot and lentil soup</b> - coriander yoghurt<br>Ashley's bread. <i>VE, GF AV.</i>                | <b>6</b>    |
| <b>Honey glazed short back bacon</b> - parsnip puree, mustard<br>and parsley<br>brioche crumb, <i>GF AV.</i> | <b>6.5</b>  |
| <b>Chicken liver parfait</b> - apple and sultana chutney,<br>toasted bloomer bread. <i>GF AV.</i>            | <b>6.5</b>  |
| <b>Citrus cured salmon</b> - horseradish crème' fraiche'<br>baby Beetroots, dill. <i>GF.</i>                 | <b>7</b>    |
| <b>Roast winter vegetables salad</b> - kidney beans,<br>tofu and quinoa,<br>tahini dressing. <i>VE, GF.</i>  | <b>7/13</b> |

## Sharers

|   |           |
|---|-----------|
| <b>Ashley's Breads</b> – olives, aged balsamic, rapeseed oil  | <b>7</b>  |
| <b>Fish Mezze</b> – marinated king prawns in a Thai marinade,<br>smoked trout parfait, smoked salmon,<br>fried calamari, Ashley's breads, <i>GF AV.</i> | <b>17</b> |
| <b>Camembert</b> – roast garlic, house chutney,<br>crudités, breads, <i>GF AV</i>   | <b>12</b> |

## Mains

|   |             |
|---|-------------|
| <b>Ham 'n' Eggs</b> - home treacle-cured ham, free range eggs, triple cooked chips                            | <b>11.5</b> |
| <b>Spinach, garlic and pine nut falafel</b> - dressed leaves, tahini dressing. <i>VE, GF</i>                  | <b>12.5</b> |
| <b>Marinated grilled chicken salad</b> - Smoked bacon, red onion, peppers, parmesan & croutons. <i>GF AV.</i> | <b>13</b>   |
| <b>Braised shin of beef</b> - creamed potatoes, onion textures, heritage carrots, red wine sauce. <i>GF.</i>  | <b>17</b>   |
| <b>Butternut squash bean burger</b> - pickles, tomato, red onion, baby gem & fries. <i>VE.</i>                | <b>11</b>   |
| <b>Roast tenderloin of pork</b> - pomme Anna potatoes, cauliflower puree, kale, apple. <i>GF.</i>             | <b>15.5</b> |
| <b>The Manor Arms Burger</b> - tomato, pickle, Swiss cheese, smoked bacon, house slaw, brioche bun & fries    | <b>13</b>   |
| <b>Knightwick's Bangers &amp; Mash</b> - local pork sausages, sautéed greens, onion gravy. <i>GF.</i>         | <b>12.5</b> |
| <b>Pan fried cod</b> - saffron creamed potatoes, buttered leeks, chorizo and fennel. <i>GF.</i>               | <b>16</b>   |
| <b>Beer battered haddock</b> - triple cooked chips, pea purée, tartare sauce                                  | <b>13</b>   |
| <b>Stuffed portobello mushrooms</b> - black rice, walnuts, cranberries & vegan parmesan. <i>VE, GF.</i>       | <b>12.5</b> |

## Grills

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|---|-------------|
| <b>28 day dry aged locally reared 6oz fillet of beef</b> - triple cooked chips, confit tomato and field mushrooms. <i>GF.</i>   | <b>22</b>   |
| <b>28 day dry aged locally reared 8oz sirloin of beef</b> - triple cooked chips, confit tomato and field mushrooms. <i>GF.</i>  | <b>20</b>   |
| <b>Free range Gloucester old spot pork sirloin</b> - triple cooked chips, confit tomato and field mushrooms. <i>GF.</i>   | <b>13</b>   |
| <b>Garlic and herb marinated chicken breast</b> - triple cooked chips, confit tomato and field mushrooms. <i>GF.</i>  | <b>13</b>   |
| <b>Sauces - Red wine gravy / Brandy &amp; peppercorn</b>  | <b>1.75</b> |
| <b>Sides - Triple cooked chips <i>VE, GF</i> / Dressed leaves <i>VE, GF</i> / Creamy mashed potato <i>GF</i><br/>Winter vegetables <i>VE, GF</i> / Selection of Ashley's Breads</b> | <b>3.5</b>  |

**Please take a look at our specials board from midweek.**

*Specials subject to availability. VE - Vegan, GF – Gluten Free, GF AV – A gluten free version is available on request. All our dishes are made freshly from scratch using the best local and seasonal produce available and is subject to availability. Please make us aware of any allergies & dietary requirements. Please note an optional 10% service charge will be added to tables of 8 or more.*