



THE  
MANOR ARMS  
COUNTRY INN & DINING

## Monday Menu

### Starters

|  |     |
|--|-----|
| <b>Spiced carrot and lentil soup</b> - coriander yoghurt, Ashley's bread, <i>VE, GF AV.</i>    | 6   |
| <b>Calamari</b> - breaded calamari, paprika mayonnaise, watercress                             | 6   |
| <b>Chicken liver parfait</b> - apple and sultana chutney, toasted bloomer bread, <i>GF AV.</i> | 6.5 |
| <b>Citrus cured salmon</b> - horseradish creme' fraiche', baby Beetroots, dill, <i>GF</i>      | 7   |

### Mains

|   |      |
|---|------|
| <b>Roast winter vegetables</b> - kidney beans, tofu and quinoa salad, thaini dressing, <i>VE, GF.</i>         | 7/13 |
| <b>Marinated grilled chicken salad</b> - smoked bacon, red onion, peppers, parmesan & croutons, <i>GF AV.</i> | 8/13 |
| <b>Beer battered haddock</b> - triple cooked chips, pea purée, tartare sauce                                  | 13   |
| <b>The Manor Arms Burger</b> - tomato, pickle, Swiss cheese, smoked bacon, house slaw, brioche bun & fries.   | 13   |
| <b>Knightwick's Bangers &amp; Mash</b> - local pork sausages, sautéed greens, onion gravy, <i>GF.</i>         | 13   |
| <b>Ham 'n' Eggs</b> - home treacle-cured ham, free range eggs, triple cooked chips                            | 11.5 |
| <b>Stuffed portobello mushrooms</b> - black rice, walnuts, cranberries & vegan parmesan                       | 12   |

### Grills

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



### ***Desserts***

|   |            |
|---|------------|
| <b>Apple and cinnamon crumble</b> - Vanilla ice cream                       | <b>6</b>   |
| <b>Spiced winter crème brulee</b> - Shortbread biscuits                     | <b>6.5</b> |
| <b>Warm chocolate brownie mocha</b> - Ice cream                             | <b>6</b>   |
| <b>Selection of 3 cheeses</b> - Celery, grapes and biscuits, <i>GF AV</i> . | <b>8</b>   |

*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.*