



THE
MANOR ARMS
COUNTRY INN & DINING

Table d'hôte Menu

2 courses for £16 / 3 courses for £20 / individual courses available

Starters

Soup of the day - Ashley's bread

Chicken liver Pate - Apple and sultana chutney, toasted bloomer bread, GF AV

Manor Arms fish cake - Watercress, chive burre blanc

Spinach and pine nut falafel - Beetroot, watercress (available as mains) GF VE

Mains

Confit duck leg - Mashed potatoes, winter greens, star anise sauce, GF

Pan fried haddock - Saute potatoes, buttered leeks, chorizo GF

Stuffed portobello mushrooms - Black rice, walnuts, cranberries and vegan parmesan, GF VE

Pork tenderloin - Pomme anna, apple, kale, GF

Maple cured ham - Egg, chips, GF

Dessert

Coconut rice pudding - Caramelised pineapple, toasted almonds

Apple and cinnamon crumble - Vanilla ice cream, GF

Winter spiced creme brulee - Shortbread biscuits

Sticky toffee pudding - Butterscotch sauce, VE

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.

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