



THE
MANOR ARMS
COUNTRY INN & DINING

Valentine's specials

Treat someone...

Starters

Crab and smoked salmon salad - Avocado, fennel and apple, <i>GF</i> .	9
Sharing charcuterie - Chicken liver parfait, pickles, salads and breads, <i>GF AV</i> .	17
Vegan mezze sharer - Red pepper polenta, pickled fennel and cabbage slaw, chargrilled vegetables and halloumi, crudités, hummus and pesto	17

Mains

Beef Wellington - Daulphinoise potatoes, fine beans, roast carrots, pink peppercorn sauce and watercress	23
Pan fried seabass - Fennel and caramelised onion croquettes, spinach, baby leeks, pernod veloute	18
Wild mushroom scotch egg - Squash puree, tender stem, salsa verde	13

Desserts

Sharing assiette of chocolate - Dark chocolate and pistachio tart, white chocolate pot and strawberries, warm chocolate brownie, vanilla ice cream	16.5
Sharing assiette of desserts - Winter spiced crème brûlée, passion fruit cheesecake, mango sorbet, lemon tart and raspberries	16

Any combination from the specials menu and the à la carte menu can be selected.

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.