

THE MANOR ARMS

Starters

- Butternut soup, crispy sage & chestnut crumb, sourdough bread (Vg) £5
- Charred lamb chops, gremolata, rocket & parmesan salad £8
- Grilled chilli & garlic tiger prawns, charred lemon, sourdough bread £5.50
- Ox cheek croquettes, crème fraiche £7
- Kale, pomegranate, pistachio & avocado salad (Vg) £6
- Monkfish scampi, samphire tartare £6.25

Sharers

- Baked Somerset camembert, honey & hazelnuts, chicory, toasted soldiers (V) £13.25
- Quicke's cheddar, Marmalade glazed ham, soft boiled scotch egg, pork pie, piccalilli, apple £16

Roasts

- All served with goose fat roast potatoes, double egg Yorkshire puddings, seasonal greens & vegetables, gravy
- Beef Sirloin, horseradish cream £17
- Half chicken, bread sauce, stuffing £16
- Pork belly, cider apple sauce £14
- Heritage beetroot and hazelnut roast, bloody Mary sauce (Vg) £12

Mains

- Manor Arms burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles and fries £13
- Celeriac, kale & pumpkin crumble, sprouting broccoli (Vg) £11
- Young's beer battered cod, triple cooked chips, mushy peas, tartare sauce £14
- Roast squash salad, charred purple sprouting broccoli, bulgar wheat, candied walnuts, pomegranate (Vg) £12

Sides

- Carrot & swede mash (V) £4
- Cauliflower cheese (V) £4
- Pigs in blankets £4
- Black cabbage & bacon £4
- Rocket & parmesan salad (V) £3.50
- Triple cooked chips (V) £3.50

Puddings

- Rhubarb & cardamon crumble, custard (V) £6
- Lemon thyme posset, shortbread (V) £5.50
- Sticky toffee pudding, hazelnuts, Salted caramel ice cream (V) £6.25
- Chocolate & hazelnut brownie, crème fraiche ice cream (V) £6.50
- Oxford Blue, Tunworth, Quicke's cheddar, smoked chilli jam, crackers (V) £8

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
🍴 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.
Tables of 8 or more are subject to a discretionary service charge of 12.5%

