

Manor Arms

Small Plates

Potato & Rosemary sourdough bread, salted butter & rapeseed oil £6.50

Heritage pumpkin, sage & Chestnut soup £6

Devilled whitebait, chestnut aioli £6.50

Prawn & crab mac and cheese, chorizo crumb £7.50

Ox cheek & bone marrow croquettes, fennel remoulade £6.50

Roast squash, sprouting broccoli, lentil & toasted seed salad £6

Sharers

Ploughman's; Sussex Charmer, cured ham, scotch egg, pork pie, pickled onions, apple and mustard £15

Potted mackerel & crème fraiche, ½ pint prawns, whitebait and crab mayonnaise £16

Ox cheek chilli nacho's, cheddar sauce, jalapeno's, crème fraiche £18

Mains

Manor Arms burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles and fries £13

8oz Flat iron steak, hassel back potatoes, roast garlic butter, watercress £18

Chicken kiev, savoy cabbage and bacon, Kent scrapper potatoes £14

Lamb shank shepherd's pie, rainbow chard £18

Young's beer battered cod, triple cooked chips, mushy peas, tartare sauce £14

Pork & sage sausage, crushed celeriac mash, onion rings £12

Jerusalem artichoke & swiss chard quiche, watercress £11

Grilled peach & cured ham salad, radicchio and walnut £12

Smoked pork collar, leek & potato hash, fried duck egg £13

Maple roasted heritage squash, lentils, peas, watercress £10

Additions

Halloumi fries £5

Padron Peppers, Maldon sea salt £4

Iceberg wedge, blue cheese sauce, bacon crumb £3

Gressingham duck croquettes £5

Fries, Sussex charmer, crab mayo £4

Braised leeks and tabasco £3

Puddings

Apple and quince crumble, custard £4

Sticky toffee pudding, clotted cream £5.50

Dark chocolate fudge cake, pouring cream £6.50

Oxford Blue, Tunworth, Quickes cheddar, quince jelly, crackers £9

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%

