

Manor Arms

Starters

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

Heritage pumpkin, sage & chestnut soup £6.00

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

Mains

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

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

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

Jerusalem artichoke & swiss chard quiche, watercress £11

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

Roasts

All of our roasts are served with double egg Yorkshire puddings, Roast potato's, Maple glazed parsnips & carrots, Cauliflower cheese, Carrot & swede mash, Rainbow chard and proper gravy.

Manor Arms Ultimate Roast, Beef, Chicken & Lamb £24

Whole Creedy Carver roast chicken, bread sauce & stuffing £28

West Country Sirloin of Beef & Ox cheek Croquette £18

Roast Shropshire half Chicken & stuffing £16

Kent Leg of Lamb £18

Norfolk Belly of Pork & Crackling £16

Beetroot, Lentil & Spinach Wellington £14

Sides

Pigs in Blankets £3

Cauliflower cheese £4

Pork & apricot stuffing balls £4

Rainbow chard and candied hazelnuts £3.50

Maple roast heritage carrots £3

Double egg Yorkshire pudding, Ox Cheek gravy £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%

