

MAIN MENU

ON ARRIVAL

Truffle and Honey Baked Camembert Bites (V) - £15

Red onion jam, warm crusty bread, Oxford blue dip

Warm Artisan Bread (V) - £10

Homemade butter

Olives (VG) - £5

TO START

Cornfed Chicken, Spinach and Prosciutto Terrine - £10

Homemade brioche, pickled vegetables, tarragon mayonnaise

Crispy Duck Leg Croquette - £11

Sweet chilli jam, radish, spring onion, beetroot, carrot

Cornish Dressed Crab - £12

Avocado, herb emulsion, lemon gel

Severn and Wye Smoked Salmon - £11

Horseradish and lemon mousse, pickled garden vegetables

Wild Mushroom, Spinach, Garlic and Truffle French Toast (V) - £10

Soft poached hen's egg

ON THE GRILL

From Herefordshire Knightwick Butcher

10oz Rib Eye - £34

Hand cut chips, confit vine tomato, mushroom duxelles, onion ring

8oz Sirloin Steak - £30

Hand cut chips, confit vine tomato, mushroom duxelles, onion ring

Chicken Supreme Frites - £22

Parmesan fries, rocket, peppercorn sauce

MAIN EVENT

All served with chef's choice of buttered seasonal vegetables

8oz Fillet - £36

Oxford blue, wild mushroom, spinach and toasted walnut tart, truffle pomme purée, heritage carrot, ox jus

Gressingham Duck Breast - £24

Celeriac fondant, celeriac purée, burgundy jus

Trio of Woodland Belly of Pork - £23

Rolled belly, pig's croquette, cabbage parcel, apple purée, pomme purée, poultry jus

Butter Roasted Cod Loin - £25

Saffron potato, tomato concasse, mussel and lobster bisque

Apple Wood Smoked Cheddar Soufflé (V) - £20

Herb butter potatoes, truffle and parmesan velouté

PUB CLASSICS

Handmade Pie of the Day - £19

Creamed potatoes, red wine jus, seasonable vegetables

The Manor Burger - £18

Skin on fries, onion ring, bacon jam, Applewood smoked cheddar, gherkin, lettuce, house slaw

Cider Battered Market Fish - £18

Hand cut chips, tartare sauce, crushed peas

Caesar Salad - £18

Chicken, bacon, croutons, pine nuts, Caesar dressing, parmesan

Heritage Tomato, Basil and Buffalo Mozzarella Salad (V) - £18

Toasted walnut, olive tapenade

SANDWICHES

Available until 4pm

All accompanied by skin on fries, slaws and choice of bread

The Market Cider Battered Fish - £12

The Beefy - £14

The Melted Cheese (V) - £12

SIDES

Peppercorn Sauce (V) | Bearnaise Sauce (V) | Red Wine and Mushroom Jus (V) - £3

Seasonal Vegetables (V) | Rocket and Parmesan Salad (V) - £4

Parmesan Fries (V) | Hand Cut Chips (V) - £5

DESSERTS

Vanilla Crème Brûlée (V) - £9

Shortbread, raspberry sorbet

White Chocolate and Lemon Cheesecake - £9

Lemon curd, lemon sorbet

Sticky Toffee Pudding (V) - £9

Vanilla ice cream, caramel sauce, candied nuts

Dark Chocolate Delice (V) - £9

White chocolate aero, praline, chocolate ice cream

Three British Cheeses (V) - £12

Artisan biscuits, grapes, celery, fruit chutney

(V) Vegetarian, (VG) Vegan - For dietary requirements and food allergies, please ask a member of our team for assistance.
We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.
If for any reason you feel that the care you received fell short, please let us know and we will remove it for you.