

MAIN MENU

ON ARRIVAL

Truffle and Honey Baked Camembert (V) - £16

Red onion chutney, house crusty bread

House Baked Artisan Bread (V) - £10

Homemade butter, aged balsamic vinegar with virgin olive oil

Olives (VG) - £6

TO START

Local Game, Apricot and Prosciutto Terrine - £10

Homemade brioche, pickled vegetables, truffle aioli

12-Hour Braised Oxtail Croquette - £11

Pickled mushroom, horseradish mousse, ox jus

Cornish Crab, Chilli and Fennel Crab Cake - £11

Sweet chilli jam, crab and lime velouté

Maple, Beetroot and Orange Cured Salmon - £12

Lemon panna cotta, pickles, compressed cucumber

Forest Mushroom, Spinach, Oxford Blue French Toast (V) - £10

Soft poached hen's egg, shaved aged parmesan

MAIN EVENT

All served with chef's choice of buttered seasonal vegetables

Slow Braised Blade of Herefordshire Beef - £26

Smoked pancetta, mushroom, toasted chestnut, pomme purée, beef jus

Gressingham Duck Breast - £25

Dauphinoise potato, parsnip purée, glazed confit carrot, poultry jus

Crispy Confit Woodland Belly of Pork - £24

Pork croquette, bubble and squeak, braised red cabbage, apple purée

Salmon Wellington - £25

Saffron potato, creamed spinach, herb emulsion

Apple Wood Smoked Aged Cheddar Soufflé (V) - £22

Sweet potato gnocchi, truffle and parmesan velouté

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 - £23

Parmesan fries, rocket, peppercorn sauce

PUB CLASSICS

Handmade Pie of the Day - £19

Creamed potatoes, red wine jus, seasonal vegetables

The Manor Burger - £19

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 - £19

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

Superfood Salad (V) - £18

Tenderstem broccoli, sweet potato, beetroot, quinoa, rocket, feta, house dressing, pine nuts, herb croutons

SANDWICHES

Available until 4pm

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

Severn and Wye Smoked Salmon and Cream Cheese - £13

The Beefy - £14

Brie, Cranberry and Smoked Cheddar Melt (V) - £13

SIDES

Peppercorn Sauce (V) | Oxford Blue Sauce (V) | Red Wine and Mushroom Jus (V) - £3.50

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

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

DESSERTS

All our ice creams & sorbets are crafted on-site

Classic Vanilla Crème Brûlée (V) - £10

Shortbread, raspberry sorbet

White Chocolate and Orange Cheesecake - £10

Orange sorbet, honeycomb

Sticky Toffee Pudding (V) - £10

Vanilla ice cream, toffee sauce, candied nuts

Triple Chocolate Brownie Bombe (V) - £10

Chocolate mousse, caramel sauce, vanilla ice cream

Bramley Apple Crumble (V) - £10

Crème anglaise, vanilla ice cream

(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.