

# THE MANOR

At Abberley



## HOUSE MENU

### ON ARRIVAL

**Périgord Truffle and Honey Baked Camembert - £17**  
Red onion jam, prosciutto di Parma, freshly baked crusty bread

**Hand Crafted Artisan Bread (V) - £12**  
Cultured butter, aged balsamic reduction

### TO START

**Woodland Ham Hock Terrine - £11**  
Toasted brioche, house pickled seasonal vegetables, mustard aioli

**Herefordshire Slow Braised Lamb Croquette - £12**  
Hibiscus shallots, pea and mint jelly, lamb jus

**Bacon Fat Sourdough Crumpet - £11**  
Cornish mussels, sea samphire, cider velouté

**Severn and Wye Citrus Cured Salmon - £12**  
Tarragon panna cotta, saffron mayo, pearls of caviar, compressed cucumber ribbons

**Wild Mushrooms and Black Truffle French Toast - £11**  
Soft poached hen's egg, parmesan cream sauce

### MAIN EVENT

All served with chef's choice of buttered seasonal vegetables

**Herefordshire Slow Braised Short Beef Ribs - £28**  
Pomme purée, smoked pancetta, chestnut mushrooms, bone marrow jus

**Duo of Gressingham Duck Breast and Confit Duck Leg Croquette - £27**  
Duck fat fondant, roscoff onion, cauliflower, Burgundy jus

**Buttered Roasted Halibut - £32**  
Saffron potato, sea samphire, Cornish mussels, tiger king prawns, bouillabaisse

**Woodland Crispy Belly of Pork - £26**  
Potato rösti, cabbage parcel, apple puree, poultry jus

**Apple Wood Smoked Aged Cheddar Soufflé (V) - £23**  
Roast garlic polenta chips, parmesan and truffle cream

### SIDES

Peppercorn Sauce (V) | Oxford Blue Sauce (V) | Red Wine and Mushroom Jus (V) - £4

Seasonal Vegetables (V) | Rocket and Parmesan Salad (V) | Skinny Fries (V) - £4.50

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

## CLASSICS MENU

### ON THE GRILL

From Herefordshire Knightwick Butcher

#### **10oz Rib Eye - £36**

Beef dripping chips, mushroom duxelles, vine tomatoes

#### **Flank Steak - £25**

Beef dripping chips, chimichurri, fried egg

#### **Chicken Supreme - £24**

Parmesan fries, rocket salad, Worcester blue cheese mushroom sauce

### PUB CLASSICS

#### **Handmade Pie of the Day - £20**

Creamed potatoes, seasonal vegetables, red wine jus

#### **The Manor Burger - £19**

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

#### **Cider Battered Market Fish - £19**

Hand cut chips, tartare sauce, crushed peas

#### **Caesar Salad - £20**

Chicken supreme, Bacon, croutons, pine nuts, aged parmesan, Caesar dressing

#### **Superfood Salad (V) - £18**

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

### SANDWICHES

#### **Available until 4pm**

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

#### **Severn and Wye Smoked Salmon, Cream Cheese - £13**

#### **The Beefy - £14**

#### **Triple Cheese and Red Onion Chutney Melt (V) - £13**

(V) Vegetarian, (VG) Vegan Please be aware that some of the meats and fish are served medium rare. Please inform us of any allergies or dietaries before ordering your meal. Some dishes may contain nuts.

As our food is cooked to order, there may be a short wait during busy periods. The menu is subject to daily change. Vegetarian or vegan dishes are available on request.

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.

## DESSERTS

All our ice creams & sorbets are crafted on-site

### **Espresso Martini Crème Brûlée (V) - £11**

Bourbon shortbread, coffee ice cream

### **Dark Chocolate Caramel Délice - £11**

Peanut crumb, crème fraîche ice cream

### **White Chocolate Passionfruit Cheesecake - £11**

Honeycomb, raspberry sorbet, shortbread

### **Sticky Toffee Pudding (V) - £11**

Candied nuts, toffee sauce, vanilla ice cream

### **Rhubarb and Apple Crumble (V) - £11**

Crème anglaise and vanilla ice cream

### **Three British Cheeses - £15**

Artisan cracker, house chutney

## DIGESTIFS

### **Brandy Alexander - £16**

Hennessy VS, crème de cacao, nutmeg

### **Irish Coffee - £12**

Jameson, espresso, cream

### **Espresso Martini - £12**

House Vodka, Kahlua, espresso

## PORTS

### **Vallado 10YO Tawny**

BTL £45 | 50ml £10.25

### **Corkburn's Fine Ruby**

50ml £8.25

## DESSERT WINES

### **Morandé Late Harvest Sauvignon Blanc 2023**

**Aconcagua, Chile**

Half bottle £28 | 125ml £9.95

### **La Fleur d'Or, Sauternes 2021**

**Bordeaux, France**

Half bottle £38

### **Tokaji Late Harvest, Oremus 2018**

**Tokaji, Hungary**

50cl bottle £54 | 125ml £14.50