

THE MANOR



At Abberley

SUNDAY LUNCH DAY MENU

AMUSE-BOUCHE

Curry Gram Bites
(subject to change)

ON ARRIVAL

Honey and Truffle Baked Camembert £17
Red onion and fig chutney, chef's bread

Handcrafted Artisan Bread (V) £12
Cultured butter, aged balsamic reduction

TO START

Severn and Wye Smoked Salmon £13
Saffron and lemon panna cotta, pickled vegetables, herb oil

Corn-fed Chicken and Smoked Pancetta Croquette £12
Hay-smoked egg yolk, celeriac remoulade

Wild Mushroom, Spinach and Truffle Risotto £12
Poached hen's egg, shaved Parmesan

Ham Hock Terrine £12
Apple gel

MAINS

All roasts served with Roast potatoes, vegetables, Sunday jus, and a freshly made Yorkshire pudding

Knightwick Butcher's Roast Sirloin Beef £29

Chicken Supreme £24

Woodland Pork Loin £24
Apple gel, stuffing

Best of Both £34

Applewood Smoked Cheddar Soufflé £23
Roast new potato, parmesan velouté

Catch of the Day

(market price, please ask a member of the team)

Why not add a side to complete your Sunday indulgence?
Cauliflower Cheese £5

Please be aware that some of the meats and fish are served medium-rare.

Please inform us of any allergies or dietary requirements before ordering your meal. Some dishes may contain nuts.

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 of our ice creams & sorbets are crafted on-site

Sticky Toffee Pudding (V)
Vanilla ice cream, toffee sauce £12

Vanilla Crème Brûlée (V)
Orange sorbet, chocolate Aero £12

Orange and White Chocolate Cheesecake
Gingerbread shortbread, orange sorbet £12

Triple Chocolate Cookie
Caramel ice cream, candied nuts £13