

The Manor

:: Dinner Menu ::

:: From the Bar ::

Bottle of Mini Chilled Prosecco
200ml Bottle
7.00

Lurvill's Delight Botanincal Blend
Welsh Sparkling Water Blend
including stinging nettle, dock leaves
infused with juniper berry.
3.00

Pimms Winter & Ginger
Winter Pimms with Ginger Ale & Lime
5.00

:: Bar Nibbles ::

Smoky Chilli Nuts
2.95

Mixed Marinated Olives
3.50

Deep Fried Whitebait
Smoked Paprika & Roasted Pepper Dip
4.50

Quail Scotch Egg
Sea Salt Flakes &
House Truffled Ketchup
3.50

Pork Scratchings
2.50

Halloumi Fries
Harissa and Yoghurt Dip
4.00

Loaded Triple Cooked Chips
Sour cream & chives, Melted Cheese
Crispy Bacon, Spring Onion
4.50

Bar Selection Board
A Selection of Nibbles for Two - 10.00

:: Starters ::

Soup of the Day
Warm Crusty Bread
6.00

Home made Thai Fishcake
Asian style slaw - Ginger, Soy and lime dressing
7.00

Basque Style Chorizo, Haricot bean and Mussel Cassoulet
Garlic & lemon Crumb Topping
7.50

Baked Goats Cheese Crouton
Confit Leeks, Balsamic Dressing & Salad
7.50

Glamorgan Sausages
Caerphilly Cheese, Leeks, Warm Plum Chutney
6.50

Confit Chicken, Black Pudding & Tarragon Terrine
Salsa verde & Griddled Bruschetta
7.00

:: Mains ::

Slow Cooked Pork Belly
Saute Pork, Apple & Sage Hash
Crisp Bacon, Glazed apples & Cider Sauce
15.50

Vegetarian Halloumi Mixed Grill
Halloumi, Mushroom, Tomato, Bruschetta,
Avocado, Fried Egg
14.00

Trio of Welsh Lamb
Roast Rump, Confit Shoulder, Saute sweet-
breads
Jerusalem artichoke puree, Roast Salsify,
Wild Mushrooms - rosemary garlic sauce
19.50

Grilled Supreme of Chicken
Herbed Pancetta Potatoes, Calvalo Nero,
Caramelised shallots, Balsamic sauce
14.50

Baked Shepherd(less)pie
Lentil & root vegetable pie,
Creamed Parsnip, Confit leek & Cheddar
Cheese Topping
12.50

Soy-glazed blackened cod loin
Pickled kohlrabi, Pak choi and shiitake
mushrooms
16.50

Boneless Supreme of Wild Pheasant
Confit leg chestnut & cranberry stuffing
Dauphinoise Potato, braised red cabbage,
Game sauce
17.00

Beer Battered Fish n Chips
Crushed Minted Peas, Chunky Tartar Sauce,
Triple cooked Chips
13.00

Fresh Baked Shortcrust Pie of the Day
Triple Cooked Chips or Mash,
Crushed Peas
12.00

:: From the Grill ::

All steaks are from local butcher
F E Richards of Crickhowell

Chicken Breast Scaloppini
Charred Purple sprouting broccoli, herb
butter,
Triple cooked chips, field mushroom
16.00

:: Sides ::
all @ 2.50 unless stated

Welsh Beef Steak Burger
Melted Cheese, House Cucumber
Pickle, Coleslaw
Triple Cooked Chips
Served in Brioche Bun
12.00 add Bacon for 1.00

Pork T-Bone
Beer battered onion rings, field mushroom,
balsamic tomato
Triple cooked Chips
15.00

Creamed Mash
Triple Cooked Chips
Skinny Fries
Sweet Potato Fries 3.50
Crushed Minted Peas
Mixed Dressed Salad Leaves

Welsh Black Rump Steak
Beer battered onion rings, field mushroom,
balsamic tomato
Triple cooked Chips
18.00

Steamed Seasonal Greens
Battered Onion Rings

Welsh Black Sirloin Steak
Beer battered onion rings, field mushroom,
balsamic tomato
Triple cooked Chips
22.00

:: Traditional Sunday Lunch ::

Now Served Every Sunday
12noon till 6pm

3 Course - £20.50

TasteInn
Wales

TheManor

:: Wine List ::

:: White Wines::

		125ml	175ml	250ml	Bottle
#1	Cal Y Canto Viura Verdejo , Castilla y Leon, Spain Great tropical flavours with fresh fruity taste	2.75	3.75	5.40	16.00
#2	Oude Kaap Chenin Blanc , Western Cape, SA Lovely ripe tropical fruit aromas, a mineral touch and a crispy acidity make this a lovely fresh and aromatic white wine with layers of flavor.	3.05	4.25	5.90	17.00
#3	Les Foncanelles Sauvignon Blanc , Languedoc, France Classic fresh and citrusy sauvignon blanc	3.30	4.50	6.50	18.00
#4	The Accomplice Chardonnay , South East Australia Fresh and fruity with a hint of oak to give the wine more weight	3.30	4.50	6.50	18.00
#5	Pinot Grigio Villa Albini , Veneto, Italy Fresh and zingy with flavours of pear and green apple	3.45	4.70	6.50	19.00
#6	Fiano Bianco Lunate , Sicily, Italy the fiano grape is round and generous and gives flavours of Litchi, honey and rose				20.50
#7	Kotuku Sauvignon Blanc , Marlborough, New Zealand Classic NZ Sauvignon blanc made by Allan Scott, Fresh and zesty with a long fruity taste.				22.00
#8	Picpoul de Pinet Domaine Delsol , Languedoc, France Grown in the Languedoc region in the hills outside Montpellier. Light, fresh, easy to drink and citrusy				24.00
#9	Albarino Deusa Nai , Galicia, Spain The albarino grape is from the cool climate of the Galician coast. Tropical and citrusy flavours				26.50
#10	Allan Scott Riesling , Marlborough, New Zealand Sugar and Acidity in this wine are extremely well balanced to give a rich fruity, and aromatic riesling. A must try!				29.00
#11	Chablis Domaine Du Colombier , Burgundy, France Fresh and zingy Chardonnay with mineral and flowery notes				35.00

:: Red Wines::

		125ml	175ml	250ml	Bottle
#201	Cal y Canto Tempranillo Merlot Syrah , Spain Easy drinking smooth red with flavours and notes of strawberries, red berries with a hint of spices	2.75	3.75	5.40	16.00
#202	Los Picos Reserve Cabernet Sauvignon , Central Valley, Chile Ripe plum and raspberry fruit with a touch of spice	2.75	3.75	5.40	16.00
#203	Saint Marc Reserve Merlot , Languedoc, France Fruity nose, mixed with spicy notes of pepper. Smooth taste with long finish	3.25	4.50	6.00	18.00
#204	Gran dominio Crianza , Rioja, Red berries and vanilla flavours. Intense tannins with a spicy finish	3.75	5.00	6.90	20.00
#205	Franschhoek Cellar Shiraz "Baker Station" , Franschhoek, South Africa Blackberries, pepper and spice set against modest oak in the background and soft ripe tannins that provide a balanced juicy finish	3.75	5.00	6.90	20.50
#206	Casa Vinironia Appasimento , Puglia, Italy Made using air-dried grapes. Produces a rich, full bodied and fruity wine. Great with meat and chocolat deserts.				24.00
#207	Les Vignerons Grenache Pinot Noir , Languedoc, France Light soft and fruity flavours with a smooth taste				24.00
#208	Domaine du Seuil Cadillac Cotes de Bordeaux , Bordeaux, France Owned by a welsh family and have been producing organic wines for the last few years. Aromas of blackberry, plum, spice and tobacco. Medium-full in body with moderate acidity and velvety tannins				26.00
#209	Picada 15 Malbec , Patagonia, Argentina Cherries and plums with a subtle hint of violet with hint of vanilla imparted by slight oak ageing.	4.55	6.20	8.75	28.00
#210	Allan Scott Pinot Noir , Marlborough, New Zealand Dark cherries and raspberries, with subtle oak characters. The palate entry is soft and warming				33.00
#211	Chateauneuf-Du-Pape Domaine Arnesque , Rhone, France				40.00

:: Rose Wines::

		125ml	175ml	250ml	Bottle
#301	Pinot Grigio Blush Capriano . Veneto, Italy Fresh red fruits flavours and a hint of spice on the finish.	3.30	4.50	6.50	18.00
#302	Paradise Point Zinfandel Rose , California, USA Pale pink colour with raspberries and strawberries flavours. Light fresh and crisp red fruits flavours	3.75	5.00	6.90	20.00

:: Champagne & Sparkling::

			125ml	Bottle
#401	Prosecco Borgo Del Col Alato Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.		5.50	26.00
#402	Champagne Raffin-Lepitre Brut N.V Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus		7.00	35.00
#403	Ancre Hill Estate Sparkling Brut NV fresh and well-balanced with hints of citrus and white fruits. Well defined, subtly rounded with expressive fruits flavours			45.00