

Evening Menu April 2018

BAR NIBBLES

(V) Hummus – Tortilla Crisps	2.95	Deep Fried Whitebait, Smoked Paprika and Garlic Dip	4.50
(V) Mixed Marinated Olives	3.50	(V) Halloumi Fries, Harissa and Yoghurt Dip	4.00

STARTERS

(V) Soup of the Day - Warm Crusty Bread			6.00
(V) New Season Asparagus – Asparagus and Pea Salad, Poached Egg and Shaved Parmesan			8.00
(V) Twice Baked Goat's Cheese Soufflé – Chicory, Beetroot and Walnut Salad, Balsamic Dressing			7.50
Salt and Pepper Crispy Squid – Chorizo, Roasted Pepper and Spinach Casserole			7.50
(GF) Smoked Mackerel Terrine – Saffron New Potatoes and Chive, Garlic Mayonnaise, Primrose Farm Organic Leaves			7.00
Traditional Ham Hock Terrine – House Piccalilli, Breaded Poached Egg			7.00
Crayfish Tail and Prawn Cocktail – Marie Rose Sauce, Baby Gem			7.50

MAINS

(GF) Duo of Lamb – Roasted Rump (served pink), Confit Shoulder, Polenta, Provençal Vegetables, Rosemary & Garlic Sauce			19.50
(GF) Assiette of Pork – Pan Roasted Tenderloin, Slow Cooked Pig Cheeks, Pork Belly, Braised Red Cabbage, Cider Sauce			17.00
(GF) Grilled Supreme of Chicken – Potato Rosti, Ratatouille, Balsamic Glaze			16.50
(GF) 'Sous Vide' Duck Breast (served pink) – Confit Leg, Carrot Puree, Fondant Potato, Spinach, Red Wine Sauce			19.00
Pan Roasted Hake Fillet – Cockle and Laver Bread Chowder, Smoked Haddock Croquettes			17.00
Beer Battered 'Fish N Chips' – Crushed Minted Peas, Chunky Tartar Sauce, and Triple Cooked Chips			13.00
Traditional Mixed Fish Pie – Cheesy Mash Topping, Steamed Seasonal Greens			12.00
(V) Roasted Butternut Squash, Spinach and Goat's Cheese Strudel – Tomato Sauce, Roasted Beetroot and Organic Salad			14.00
(V) Moroccan Vegetable Tagine – Aromatic Cous Cous, Hummus, Primrose Farm Organic Leaves			12.00

FROM THE GRILL

All steaks are from local butcher F E Richards of Crickhowell

Welsh Black Rump Steak 227g			18.00
Welsh Black Sirloin Steak 227 g			22.00
Gammon Steak 255 g			13.00
Chicken Breast Scaloppini			15.00
All the steaks are served with - Beer Battered Onion Rings, Field Mushroom, Balsamic Tomato & Triple Cooked Chips			
Sauces - Red Wine Sauce; Peppercorn & Brandy Sauce			2.50
Beef Steak Burger – Melted Cheese, House Cucumber Pickle, Coleslaw, Triple Cooked Chips, Served in a Brioche Bun			12.00
Add Bacon			1.00

SIDES @ 2.50 each

Creamed Mash	Battered Onion Rings
Triple Cooked Chips	Primrose Farm Organic Salad Leaves
Skinny Fries	Steamed Seasonal Greens

DESSERTS @ 6.50 each

Sticky Date & Toffee Pudding	New Season Rhubarb and Custard Tart
Vanilla Ice Cream & Butterscotch Sauce	Crème Anglaise, Vanilla Ice Cream
Belgian Dark Chocolate Fondant (please allow 12 minutes)	"Eton Mess"
Chocolate Sauce, Raspberries and Raspberry Sorbet	Strawberries, Meringues, Chantilly Cream and Coulis
Vanilla Crème Brulee	The Manor Welsh Cheese Selection
Fruit of the Forest Compote, Shortbread Biscuits	8.50
The Manor 'Lemon Meringue Pie'	Perl Wen, Perl Las, Caws Cenarth Caerphilly
Lemon Curd, Italian Meringue, Raspberry Sorbet	Celery, grapes, Plum chutney and crackers
Ice creams - £1.50 per scoop	Espresso
Vanilla, Strawberry, Chocolate, Banoffee	2.00
Sorbets - £1.50 per scoop	Cappuccino
Mandarin, Lemon, Mango, Blackcurrant	3.00
Alcoholic Sorbets - £2.00 per scoop	Americano
Gin & Tonic, Prosecco, Strawberry Daiquiri	3.00
	Macchiato
	3.00
	Latte
	3.00
	The Manor Homemade Belgian Chocolate Truffles
	2.25

		125ml	175ml	250ml	Bottle
	<u>WHITE WINES</u>				
#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 Gowned 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
	<u>RED WINES</u>				
#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 chocolate desserts.				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.	5.00	6.60	9.40	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
	<u>ROSE WINES</u>				
#301	Los Picos Cabernet Sauvignon , Chile A hint of sweetness, fruity and easy to drink.	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
	<u>CHAMPAGNE & SPARKLING</u>				
#401	Prosecco Borgo Del Col Alato Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.	125ml 5.50			Bottle 26.00
#402	Champagne Rafflin-Lepitre Brut N.V Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus				35.00