

## Lunch Menu April 2018

### BAR NIBBLES

(V) Smoky Chilli Nuts	2.95	Deep Fried Whitebait, Smoked Paprika and Garlic Dip	4.50
(V) Mixed Marinated Olives	3.50	Halloumi Fries, Harissa and yoghurt dip	4.00

### STARTERS

(V) Soup of the Day - Warm Crusty Bread			6.00
(V) Twice Baked Goat's Cheese Soufflé - Chicory, Beetroot and Walnut Salad, Balsamic Dressing			7.50
(V) New Season Asparagus - Asparagus and Pea Salad, Poached Egg Balsamic Dressing			7.00
Classic Prawn Cocktail - Marie Rose Sauce, Baby Gem			6.50
(GF**) Traditional Ham Hock Terrine - House Piccalilli, Chunky Bread			7.00

### MAINS

Trio 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 Dressing			16.50
Pan Roasted Hake Fillet - Cockle, Laver Bread and Sweetcorn Chowder, Smoked Haddock Croquettes			17.00
Beer Battered 'Fish N Chips' - Crushed Minted Peas, Chunky Tartar Sauce, and Triple Cooked Chips			13.00
(V) Roasted Butternut Squash, Spinach and Goat's Cheese Strudel - Goat's Cheese Mousse, Tomato Sauce and Salad			14.00
(V) Moroccan Vegetable Tagine - Aromatic Cous Cous, Hummus, Primrose Farm Organic Salad			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	Primrose Farm Organic Salad Leaves
Triple Cooked Chips	Battered Onion Rings
Skinny Fries	Crushed Minted Peas

### DESSERTS @ 6.50 each

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

		125ml	175ml	250ml	Bottle
	<b><u>WHITE WINES</u></b>				
#1	<b>Cal Y Canto Viura Verdejo</b> , Castilla y Leon, Spain Great tropical flavours with fresh fruity taste	2.75	3.75	5.40	16.00
#2	<b>Oude Kaap Chenin Blanc</b> , 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	<b>Les Foncanelles Sauvignon Blanc</b> , Languedoc, France Classic fresh and citrusy sauvignon blanc	3.30	4.50	6.50	18.00
#4	<b>The Accomplice Chardonnay</b> , 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	<b>Pinot Grigio Villa Albini</b> , Veneto, Italy Fresh and zingy with flavours of pear and green apple	3.45	4.70	6.50	19.00
#6	<b>Fiano Bianco Lunate</b> , Sicily, Italy the fiano grape is round and generous and gives flavours of Litchi, honey and rose				20.50
#7	<b>Kotuku Sauvignon Blanc</b> , Marlborough, New Zealand Classic NZ Sauvignon blanc made by Allan Scott, Fresh and zesty with a long fruity taste.				22.00
#8	<b>Picpoul de Pinet Domaine Delsol</b> , Languedoc, France Grown in the Languedoc region in the hills outside Montpellier. Light, fresh, easy to drink and citrusy				24.00
#9	<b>Albarino Deusa Nai</b> , Galicia, Spain The albarino grape is from the cool climate of the Galician coast. Tropical and citrusy flavours				26.50
#10	<b>Allan Scott Riesling</b> , 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	<b>Chablis Domaine Du Colombier</b> , Burgundy, France Fresh and zingy Chardonnay with mineral and flowery notes				35.00
	<b><u>RED WINES</u></b>				
#201	<b>Cal y Canto Tempranillo Merlot Syrah</b> , 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	<b>Los Picos Reserve Cabernet Sauvignon</b> , Central Valley, Chile Ripe plum and raspberry fruit with a touch of spice	2.75	3.75	5.40	16.00
#203	<b>Saint Marc Reserve Merlot</b> , Languedoc, France Fruity nose, mixed with spicy notes of pepper. Smooth taste with long finish	3.25	4.50	6.00	18.00
#204	<b>Gran dominio Crianza</b> , Rioja, Red berries and vanilla flavours. Intense tannins with a spicy finish	3.75	5.00	6.90	20.00
#205	<b>Franschhoek Cellar Shiraz "Baker Station"</b> , 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	<b>Casa Vinironia Appasimento</b> , Puglia, Italy Made using air-dried grapes. Produces a rich, full bodied and fruity wine. Great with meat and chocolate desserts.				24.00
#207	<b>Les Vignerons Grenache Pinot Noir</b> , Languedoc, France Light soft and fruity flavours with a smooth taste				24.00
#208	<b>Domaine du Seuil Cadillac Cotes de Bordeaux</b> , 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	<b>Picada 15 Malbec</b> , 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	<b>Allan Scott Pinot Noir</b> , Marlborough, New Zealand Dark cherries and raspberries, with subtle oak characters. The palate entry is soft and warming				33.00
#211	<b>Chateauneuf-Du-Pape Domaine Arnesque</b> , Rhone, France				40.00
	<b><u>RED WINES</u></b>				
#301	<b>Los Picos Cabernet Sauvignon</b> , Chile A hint of sweetness, fruity and easy to drink.	3.30	4.50	6.50	18.00
#302	<b>Paradise Point Zinfandel Rose</b> , 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
	<b><u>CHAMPAGNE &amp; SPARKLING</u></b>				
#401	<b>Prosecco Borgo Del Col Alato</b> Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.	125ml 5.50			Bottle 26.00
#402	<b>Champagne Rafflin-Lepitre Brut N.V</b> Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus				35.00