

Evening Menu July 2018



BAR NIBBLES

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

STARTERS

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| (V) (GF**) Soup of the Day – Herb and Garlic Croutons | 6.00 |
| (V) (GF) Wye Valley Asparagus – Asparagus and Pea Salad, Poached Egg and Shaved Parmesan | 8.00 |
| (V) (GF) Caprese Salad – Buffalo Mozzarella, Beef Tomato, Basil and Basil Dressing | 7.50 |
| King Prawns – Lemon, Garlic and Coriander Marinated King Prawns, Chilli Jam, Wild Rocket on Bruschetta | 7.50 |
| Salt and Pepper Crispy Squid – Chorizo, Roasted Peppers, Tomato and Spinach Casserole | 7.50 |
| (GF) House Cured Salmon Gravlax – Sweet Pickle Cucumber, Horseradish and Primrose Farm Wild Rocket | 8.00 |
| Pulled Pork and Vegetable Terrine – House Piccalilli, Breaded Poached Egg | 7.00 |

MAINS

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| (GF) Roasted Lamb Rump (served pink) – Confit Shoulder, Dauphinoise Potato, Fine Beans, Rosemary Garlic Sauce | 19.50 |
| (GF) Sous Vide Duck Breast – Thyme & Garlic Fondant Potato, Spinach, Carrot and Orange Puree, Red Wine Jus | 18.50 |
| (GF) Duo of Pork – Pan Roasted Tenderloin, Pork Hash, Wholegrain Mustard Mash, Broccoli, Cider Sauce | 17.00 |
| (GF) Grilled Chicken Breast Supreme – 'Manor Nicoise Salad' (New Potato, Fine Beans, Olives, Tomato, Egg), Basil Dressing | 16.50 |
| Grilled Seabass Fillets – Roasted Provençal Vegetables, Potato Rosti, Cherry Vine Tomatoes, Balsamic Reduction | 18.50 |
| Beer Battered Fish N Chips – Crushed Peas, Chunky Tartar Sauce, Triple Cooked Chip | 13.00 |
| (VEGAN**) Chargrilled Mediterranean Vegetable Terrine – New Potatoes, Tomato Sauce, Tempura Cauliflower | 14.00 |
| Moroccan Spiced Vegetable Tagine – Aromatic Cous Cous, Lemon and Coriander Hummus | 12.00 |

FROM THE GRILL

All steaks are from local butcher F E Richards of Crickhowell

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| Welsh Black Rump Steak 227 g | 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

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| 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

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| Creamed Mash | Battered Onion Rings |
| Triple Cooked Chips | Primrose Farm Organic Salad Leaves |
| Skinny Fries | Steamed Seasonal Greens |
| | Wild Rocket & Parmesan – £3.50 |

DESSERTS @ 6.50 each

Sticky Date & Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Belgian Dark Chocolate Fondant (please allow 12 minutes)

Chocolate Sauce, Raspberries and Raspberry Sorbet

The Manor 'Lemon Meringue Pie'

Italian Meringue and Raspberry Sorbet

Ice creams - £1.50 per scoop

Vanilla, Strawberry, Chocolate, Honeycomb, Rhubarb Crumble

Sorbets - £1.50 per scoop

Mandarin, Lemon, Blackcurrant, Orange, Champagne

Local Rhubarb and Custard Tart

Mixed Berry Coulis, Honeycomb Ice Cream

The Manor Welsh Cheese Selection

8.50

Perl Wen, Perl Las, Caws Cenarth Caerphilly Celery, Grapes, Plum Chutney and Crackers

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| Espresso | 2.00 |
| Cappuccino | 3.00 |
| Americano | 3.00 |
| Macchiato | 3.00 |
| Latte | 3.00 |

The Manor Homemade Belgian Chocolate Truffles 2.25

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| | | 125ml | 175ml | 250ml | Bottle |
|--------------------|--|-------|-------|-------|--------|
| WHITE WINES | | | | | |
| #1 | Cal Y Canto Viura Verdejo , Castilla y Leon, Spain <i>Great tropical flavours with fresh fruity taste</i> | 3.40 | 5.15 | 6.50 | 19.00 |
| #2 | Oude Kaap Chenin Blanc , Western Cape, SA <i>Lovely ripe tropical fruit aromas, a mineral touch and a crispy acidity make this a lovely fresh and aromatic white wine with layers of flavour.</i> | 3.45 | 5.30 | 6.70 | 19.50 |
| #3 | Les Foncanelles Sauvignon Blanc , Languedoc, France <i>Classic fresh and citrusy sauvignon blanc</i> | 3.90 | 5.90 | 7.60 | 22.00 |
| #4 | The Accomplice Chardonnay , South East Australia <i>Fresh and fruity with a hint of oak to give the wine more weight</i> | 3.90 | 5.90 | 7.60 | 22.00 |
| #5 | Pinot Grigio Villa Albini , Veneto, Italy <i>Fresh and zingy with flavours of pear and green apple</i> | 3.90 | 5.90 | 7.60 | 22.00 |
| #6 | Fiano Bianco Lunate , Sicily, Italy <i>the fiano grape is round and generous and gives flavours of Litchi, honey and rose</i> | | | | 27.00 |
| #7 | Kotuku Sauvignon Blanc , Marlborough, New Zealand <i>Classic NZ Sauvignon blanc made by Allan Scott, Fresh and zesty with a long fruity taste.</i> | | | | 30.50 |
| #8 | Picpoul de Pinet Domaine Delsol , Languedoc, France <i>Grown in the Languedoc region in the hills outside Montpellier. Light, fresh, easy to drink and citrusy</i> | | | | 29.50 |
| #9 | Albarino Deusa Nai , Galicia, Spain <i>The albarino grape is from the cool climate of the Galician coast. Tropical and citrusy flavours</i> | | | | 31.00 |
| #10 | Allan Scott Riesling , Marlborough, New Zealand <i>Sugar and Acidity in this wine are extremely well balanced to give a rich fruity, and aromatic riesling. A must try!</i> | | | | 32.00 |
| #11 | Chablis Domaine Du Colombier , Burgundy, France <i>Fresh and zingy Chardonnay with mineral and flowery notes</i> | | | | 50.00 |
| RED WINES | | | | | |
| #201 | Cal y Canto Tempranillo Merlot Syrah , Spain <i>Easy drinking smooth red with flavours and notes of strawberries, red berries with a hint of spices</i> | 3.40 | 5.15 | 6.50 | 19.00 |
| #202 | Los Picos Reserve Cabernet Sauvignon , Central Valley, Chile <i>Ripe plum and raspberry fruit with a touch of spice</i> | 3.20 | 4.90 | 6.20 | 18.00 |
| #203 | Saint Marc Reserve Merlot , Languedoc, France <i>Fruity nose, mixed with spicy notes of pepper. Smooth taste with long finish</i> | 3.95 | 6.05 | 7.70 | 22.50 |
| #204 | Gran dominio Crianza , Rioja, <i>Red berries and vanilla flavours. Intense tannins with a spicy finish</i> | 4.65 | 7.00 | 9.00 | 26.50 |
| #205 | Franschhoek Cellar Shiraz "Baker Station" , Franschhoek, South Africa <i>Blackberries, pepper and spice set against modest oak in the background and soft ripe tannins that provide a balanced juicy finish</i> | 4.70 | 7.20 | 9.20 | 27.10 |
| #206 | Casa Vinironia Appasimento , Puglia, Italy <i>Made using air-dried grapes. Produces a rich, full bodied and fruity wine. Great with meat and chocolate desserts.</i> | | | | 28.50 |
| #207 | Les Vignerons Grenache Pinot Noir , Languedoc, France <i>Light soft and fruity flavours with a smooth taste</i> | | | | 22.50 |
| #208 | Domaine du Seuil Cadillac Cotes de Bordeaux , Bordeaux, France <i>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</i> | | | | 32.50 |
| #209 | Picada 15 Malbec , Patagonia, Argentina <i>Cherries and plums with a subtle hint of violet with hint of vanilla imparted by slight oak ageing.</i> | 5.60 | 8.45 | 11.00 | 32.20 |
| #210 | Allan Scott Pinot Noir , Marlborough, New Zealand <i>Dark cherries and raspberries, with subtle oak characters. The palate entry is soft and warming</i> | | | | 48.00 |
| #211 | Chateauneuf-Du-Pape Domaine Arnesque , Rhone, France | | | | 45.00 |
| ROSE WINES | | | | | |
| #301 | Los Picos Cabernet Sauvignon, Chile <i>A hint of sweetness, fruity and easy to drink.</i> | 3.30 | 4.90 | 6.50 | 18.00 |
| #302 | Paradise Point Zinfandel Rose , California, USA <i>Pale pink colour with raspberries and strawberries flavours. Light fresh and crisp red fruits flavours</i> | 4.40 | 6.60 | 8.50 | 25.00 |

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| | CHAMPAGNE & SPARKLING | 125ml | Bottle |
|------|---|-------|--------|
| #401 | Prosecco Borgo Del Col Alato <i>Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.</i> | 6.00 | 32.00 |
| #402 | Champagne Raffin-Lepitre Brut N.V Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus | | 55.00 |