

Evening Menu August 2018



BAR NIBBLES

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

STARTERS

(VEGAN**) Soup of the Day – Herb and Garlic Croutons	6.00
(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	8.50
Steamed Mussels – Leek, Garlic, Cider and Cream Sauce	7.50
Scallops – Pan Fried Scallops, Chorizo, New Potato, Black Pudding, Pea Puree	10.00
Ham Hock Terrine – House Piccalilli, Breaded Poached Egg, Carrot Puree	7.50
Chicken Liver Parfait – Tomato and Caramelized Onion Chutney, Homemade Toasted Brioche	7.00

MAINS

(GF) Duo of Lamb – Roasted Rump (served pink), Confit Shoulder, Dauphinoise Potato, Fine Beans, Rosemary Garlic Sauce	19.50
(GF) Slow Cooked Duck Breast – Beetroot Gratin, Carrot and Orange Puree, Tender stem Broccoli, Red Wine Jus	18.50
(GF) Pork – Pan Roasted Tenderloin, Slow Cooked Belly, Fondant Potato, Braised Fennel, Orange Reduction	17.00
(GF) Grilled Chicken Breast Supreme – 'Manor Nicoise Salad' (New Potato, Fine Beans, Olives, Tomato, Egg), Basil Dressing	16.50
Pan Seared Sea Bass – Homemade Gnocchi, Samphire, Aubergine Puree, Tomato, Crispy Squid	19.50
(GF) Grilled Salmon 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
Sweet Potato and Courgette Lasagne – Fresh Pasta, Primrose Farm Dressed Leaves, Garlic Bread	12.50

FROM THE GRILL

All steaks are from local butcher F E Richards of Crickhowell

Welsh Black Rump Steak 227 g	18.00
Welsh Black Sirloin Steak 227 g	22.00
Welsh Black Filet Steak 180 g	26.00
Gammon Steak 255 g	13.00
Chicken Breast Scaloppini	15.00

All 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
Triple Cooked Chips
Skinny Fries

Battered Onion Rings
Primrose Farm Organic Salad Leaves
Steamed Seasonal Greens
Wild Rocket & Parmesan – £3.50

DESSERTS @ 6.50 each

Sticky Date & Toffee Pudding
Butterscotch Sauce, Honeycomb Ice Cream

Sorbets - £1.50 per scoop
Raspberry, Strawberry Daiquiri, Blackcurrant, Orange, Mandarin, Lemon

Belgian Dark Chocolate Fondant (please allow 12 minutes)
Chocolate Sauce, Orange Sorbet

Strawberry Eton Mess
Fresh Strawberries, Coulis, Chantilly & Meringues

The Manor 'Lemon Meringue Pie'
Italian Meringue and Raspberry Sorbet

Vanilla Crème Brulee
Summer Berries, Shortbread Biscuit

Ice creams - £1.50 per scoop
Vanilla, Strawberry, Chocolate, Rhubarb Crumble, Honeycomb

Espresso	2.00
Cappuccino	3.00
Americano	3.00
Macchiato	3.00
Latte	3.00

The Manor Welsh Cheese Selection 8.50
Perl Wen, Perl Las, Caws Cenarth Caerphilly Celery, Grapes,
Plum Chutney and Crackers

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	125ml	175ml	250ml	Bottle
WHITE WINES				
#1	3.40	5.15	6.50	19.00
Cal Y Canto Viura Verdejo , Castilla y Leon, Spain <i>Great tropical flavours with fresh fruity taste</i>				
#2	3.45	5.30	6.70	19.50
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	3.90	5.90	7.60	22.00
Les Foncanelles Sauvignon Blanc , Languedoc, France <i>Classic fresh and citrusy sauvignon blanc</i>				
#4	3.90	5.90	7.60	22.00
The Accomplice Chardonnay , South East Australia <i>Fresh and fruity with a hint of oak to give the wine more weight</i>				
#5	3.90	5.90	7.60	22.00
Pinot Grigio Villa Albini , Veneto, Italy <i>Fresh and zingy with flavours of pear and green apple</i>				
#6				27.00
Fiano Bianco Lunate , Sicily, Italy <i>the fiano grape is round and generous and gives flavours of Litchi, honey and rose</i>				
#7				30.50
Kotuku Sauvignon Blanc , Marlborough, New Zealand <i>Classic NZ Sauvignon blanc made by Allan Scott, Fresh and zesty with a long fruity taste.</i>				
#8				29.50
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>				
#9				31.00
Albarino Deusa Nai , Galicia, Spain <i>The albarino grape is from the cool climate of the Galician coast. Tropical and citrusy flavours</i>				
#10				32.00
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>				
#11				50.00
Chablis Domaine Du Colombier , Burgundy, France <i>Fresh and zingy Chardonnay with mineral and flowery notes</i>				
RED WINES				
#201	3.40	5.15	6.50	19.00
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>				
#202	3.20	4.90	6.20	18.00
Los Picos Reserve Cabernet Sauvignon , Central Valley, Chile <i>Ripe plum and raspberry fruit with a touch of spice</i>				
#203	3.95	6.05	7.70	22.50
Saint Marc Reserve Merlot , Languedoc, France <i>Fruity nose, mixed with spicy notes of pepper. Smooth taste with long finish</i>				
#204	4.65	7.00	9.00	26.50
Gran dominio Crianza , Rioja, <i>Red berries and vanilla flavours. Intense tannins with a spicy finish</i>				
#205	4.70	7.20	9.20	27.10
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>				
#206				28.50
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>				
#207				22.50
Les Vignerons Grenache Pinot Noir , Languedoc, France <i>Light soft and fruity flavours with a smooth taste</i>				
#208				32.50
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>				
#209	5.60	8.45	11.00	32.20
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>				
#210				48.00
Allan Scott Pinot Noir , Marlborough, New Zealand <i>Dark cherries and raspberries, with subtle oak characters. The palate entry is soft and warming</i>				
#211				45.00
Chateauneuf-Du-Pape Domaine Arnesque , Rhone, France				
ROSE WINES				
#301	3.30	4.90	6.50	18.00
Los Picos Cabernet Sauvignon , Chile <i>A hint of sweetness, fruity and easy to drink.</i>				
#302	4.40	6.60	8.50	25.00
Paradise Point Zinfandel Rose , California, USA <i>Pale pink colour with raspberries and strawberries flavours. Light fresh and crisp red fruits flavours</i>				
CHAMPAGNE & SPARKLING				
#401	6.00			32.00
Prosecco Borgo Del Col Alato <i>Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.</i>				
#402				55.00
Champagne Rafflin-Lepitre Brut N.V <i>Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus</i>				