

A La Carte Menu November 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

(V) Broccoli and Perl Las Soup – Herb and Garlic Croutons	6.00
(V) Twice Baked Cheddar Cheese Souffle – Cheese Sauce, Grated Cheese	7.00
Smoked Chicken – Smoked Chicken and Parmesan Soldiers, Mushrooms, Crispy Hen's Egg	8.00
(GF) Chicken Liver Parfait – Melba Toast, Tomato Chutney, Primrose Farm Organic Leaves	7.00
(GF) Ham Hock Terrine – Welsh Rarebit Topping, Piccalilli, Pea Shoots	7.25
(GF) Surf & Turf – Slow Cooked Pork Belly, Baby Squid, Carrot Puree	7.75
Salt and Pepper Crispy Squid – Chorizo, Tomato, Roasted Pepper and Cannellini Beans Cassoulet	7.50
King Prawns – Lemon, Garlic and Coriander Marinated King Prawns, Chilli Jam, Wild Rocket on Bruschetta	7.50

MAINS

(GF) Lamb – Roasted Rack of Lamb (served pink), Confit Shoulder, Dauphinoise Potato, Rosemary Garlic Sauce	20.00
(GF) Duck – Duck Breast (served pink), Thyme and Garlic Confit Potatoes, Red Wine Jus	18.00
(GF) Duo of Pork – Pan Roasted Tenderloin, Slow Cooked Belly, Sweet Potato Mash, Tender stem Broccoli	17.50
(GF) Poached Chicken Breast – Wrapped in Bacon, Scallion Mash, Baby Vegetables, Red Wine Sauce	17.00
(GF) Pan Fried Sea Bass Fillet – Pea Risotto, Pesto, Parmesan Crisp, Herb Oil	18.00
Beer Battered Fish N Chips – Crushed Peas, Chunky Tartar Sauce, Triple Cooked Chips	14.00
(V) (GF) Chargrilled Mediterranean Vegetable – Soft Herb Polenta, Grilled Halloumi, Pesto	13.50

FROM THE GRILL

All steaks are from local butcher F E Richards of Crickhowell

(GF**) Welsh Black Rump Steak 227 g	18.00
(GF**) Welsh Black Sirloin Steak 227 g	22.00
(GF**) Gammon Steak 255 g	14.00
(GF**) 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
Celtic Pride Beef Burger – Melted Cheese, House Cucumber Pickle, Coleslaw, Triple Cooked Chips, Served in a Brioche Bun	13.00
Add Bacon	1.00

SIDES @ 2.50 each

Creamed Mash	Battered Onion Rings
Triple Cooked Chips	Primrose Farm Organic Salad Leaves
Skinny Fries	Garlic Broccoli
Buttered New Potatoes	Wild Rocket & Parmesan – £3.50

DESSERTS @ 6.50 each

White Chocolate and Cranberries Bread and Butter Pudding
Orange and Cranberry Suzette

(GF**) "Baked Alaska"

Sable Biscuit, Italian Meringue, Banoffee Ice Cream, Caramelised Bananas

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

Sticky Date & Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Glazed Lemon Tart

Mandarin Sorbet, Coulis

Vanilla Baked Rice Pudding
Nutmeg, Mixed Fruit Jam

Ice creams - £1.50 per scoop

Vanilla, Strawberry, Chocolate, Peanut Butter, Banoffee

Sorbets - £1.50 per scoop

Blackcurrant, Mandarin, Lemon, Raspberry, Passion Fruit & Mango, Strawberry Daiquiri, Champagne

The Manor Welsh Cheese Selection

8.50

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

Espresso	2.00
Cappuccino	3.00
Americano	3.00
Macchiato	3.00
Latte	3.00
Tea/Herbal Tea	2.50

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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 <i></i>				45.00
ROSE WINES					
#301	Los Picos, Reserva Rose. 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
CHAMPAGNE & SPARKLING					
#401	Prosecco Borgo Del Col Alato <i>Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.</i>	125ml 6.00	175ml 8.95	250ml 11.00	Bottle 32.00
#402	Champagne Rafflin-Lepitre Brut N.V <i>Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus</i>				55.00
#402	Champagne Laurent Perrier <i>This is beautifully balanced with fine streams of flowing bubbles - the hallmark of the finest Champagne - leading to delicate citrus and subtle floral notes on the nose. Courtesy of one of the last great family-run houses in Champagne.</i>				85.00