

Sample A La Carte Menu



BAR NIBBLES

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

STARTERS

Chicken Liver Parfait – Toasted Brioche, Tomato Chutney, Dressed Salad Leaves	7.50
Ham Hock Terrine – House Piccalilli, Welsh Rarebit, Bread Wafers	7.50
Smoked Salmon, Dill & Cream Cheese Terrine – Paprika Bread Wafers, Sweet Pickle Cucumber	8.00
Surf & Turf – Pan Fried King Prawns, Slow Cooked Pork Belly, Chilli Jam, Rocket	7.50
Salt and Pepper Crispy Squid – Roasted Pepper, Tomato and Chorizo Cassoulet, Wild Rocket	8.00
Goat's Cheese Three Way – Grilled, Deep Fried & Mousse, Roasted Beetroot (V)	7.00
Wye Valley Asparagus – Asparagus & Pea Salad, Poached Hens Egg, Shaved Parmesan, Balsamic (V)	7.50
Asparagus & Wild Garlic Soup – Oven Baked Garlic and Herb Crouton (V)	6.00

MAINS

Pan Seared Lamb Rump – Dauphinoise Potato, Tender stem Broccoli, Rosemary Garlic Jus	19.50
Duo of Pork – Slow Cooked Belly, Tenderloin, Bubble & Squeak, Seasonal Vegetables	17.00
Grilled Chicken Breast – Scallion Potatoes, Baby Vegetables, Red Wine Sauce	17.00
Oven Baked Cod Fillet – Mussels, White Wine & Leek Chowder, Mixed Fish Croquette	19.00
Beer Battered Fish N Chips – Crushed Peas, Chunky Tartar Sauce, Triple Cooked Chips	14.00
Wild Mushrooms, Truffle Oil and Spinach Strudel – Sautéed New Potatoes, Seasonal Vegetables (V)	13.50
'Shepherd Less' Pie – Lentils, Root Vegetables, Mash Topping, Steamed Greens (V)	13.50

FROM THE GRILL

Welsh Black 28 Days Dry Aged Sirloin Steak	227 g	23.00
Welsh Black 28 Days Dry Aged Rump Steak	227 g	19.00
Gammon Steak	255 g	15.00
Chicken Breast Supreme Scaloppini		16.00

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	14.00
Add Bacon	1.00

SIDES @ 3.00 each

Mash Potatoes
Triple Cooked Chips
Skinny Fries
Buttered New Potatoes

Garlic & Chilli Broccoli
Battered Onion Rings
Primrose Farm Dressed Organic Salad Leaves

DESSERTS @ 6.50 each

'Le Citron'

Confit Lemon & Yuzu Pearls Marmalade, White Chocolate Ganache Montée, Cocoa Butter

Belgian Chocolate Fondant

Cocoa Tuile, Raspberry Sorbet

Sticky Date Pudding

Butterscotch Sauce, Vanilla Ice Cream

The Manor "Baked Alaska"

Sable Biscuit, Dulce De Leche Ice Cream, Italian Meringue

White Chocolate and Cranberry Bread and Butter Pudding

Cranberry and Orange Suzette Sauce

The Manor Welsh Cheese Selection

8.50

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

Ice creams - £1.50 per scoop

Vanilla, Strawberry, Chocolate, Coffee, Honeycomb

Sorbets - £1.50 per scoop

Raspberry, Strawberry, Mango, Blackcurrant, Pineapple & Coconut

V – Suitable for Vegetarians

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, when making your order