



The Manor

Evening A La Carte Restaurant

WHILE YOU WAIT

Deep Fried Whitebait, Paprika & Garlic Mayonnaise	£4.50
Halloumi Fries – Rose Harissa and Yoghurt Dip	£4.00
Mixed Marinated Olives	£3.50
Hummus – Tortilla Crisps	£3.50

TO START

Home Smoked Sea Trout – Warm Sea Trout, Dill, Crème Fraiche & Potato Salad	£8.00
Pan Fried Thai Fishcake – Asian Slaw, Asian Dressing	£7.00
Beetroot Cured Salmon Gravlax – Primrose Farm Organic Leaves, Apples	£7.50
Ham Hock Terrine – Welsh Rarebit Topping, House Piccalilli, Bread Wafers	£7.00
Fillet of Welsh Beef Carpaccio – Parmesan, Capers & Primrose Farm Organic	£8.00
Caprese Salad – Heritage Tomatoes, Buffalo Mozzarella, Basil (v)	£7.50
Soup of the Day – Oven Baked Garlic & Herb Croutons (v)	£6.00

TO FOLLOW

Duo of Beef – Fillet Steak, Ox Cheek Croquette, Celeriac Puree, Braised Baby Onions and Peppercorn Sauce	£24.00
Welsh Lamb – Pan Seared Rump (served pink), Confit Shoulder, Dauphinoise Potatoes, Tender Stem Broccoli	£20.00
‘Manor Grilled Chicken Niçoise Salad’ – Fine Beans, Olives, New Potatoes, Cherry Tomatoes, Boiled Egg	£16.50
Pork – Bacon Wrapped Tenderloin, Grilled Loin, Champ Mash, Seasonal Vegetables, Cider Sauce	£17.50
Pan Fried Salmon Fillet – Oven Roasted Provençal Vegetables, Potato Rosti, Balsamic Dressing	£17.00
Roasted Fillet of Plaice – Sauté Jersey Royals, Samphire, Crayfish Tail and Caper Beurre Noisette	£18.50
Beer Battered Fish N Chips – Triple Cooked Chips, Tartar Sauce, Crushed Peas	£14.00
Broad Bean, Pea and Feta Risotto – Dressed Mixed Organic Leaves, Shaved Parmesan (V)	£13.50
Aubergine, Courgette and Sweet Potato Lasagne – Tomato Sauce, Dressed Rocket (V)	£13.50

FROM THE GRILL - Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips

8oz Dry Aged Welsh Black Rump Steak	£19.00
8oz Dry Aged Welsh Black Sirloin Steak	£23.00
10oz Gammon Steak	£15.00
Celtic Pride Cheese Burger – House Pickle Cucumber, Coleslaw, Triple Cooked Chips, Served in a Brioche Bun	£14.00
Add Bacon	£1.00
Steak Sauces - Peppercorn, Red Wine and Blue Cheese	£3.50

SIDES @ £2.50

Hand Cut Truffle & Parmesan Chips	Primrose Farm Organic Salad Leaves
Buttered New Potatoes	Steamed Kale & Tender Stem Broccoli
Skinny Fries	Wild Rocket & Parmesan

TO FINISH @ £6.50

Strawberry Mille-Feuille – Vanilla Cream, Strawberries & Strawberry Cream Ice Cream	
“Baked Alaska” – Shortbread Biscuit, Banoffee Ice Cream, Caramelised Banana, Italian Meringue	
Belgian Chocolate Fondant – Cocoa Tuile, Raspberry Sorbet	
Sticky Toffee Pudding – Butterscotch Sauce, Caramel Ice Cream	
Vanilla Crème Brulee – Berry Compote, Shortbread Biscuit	
Ice Creams @ £1.50 / Scoop – Vanilla, Chocolate, Strawberry & Cream, Coffee, Banoffee, Honeycomb	
Welsh Cheeseboard – Perl Wen, Perl Las, Caws Cenarth Caerphilly Celery, Grapes, Plum Chutney and Crackers	£8.50

COFFEE @ £3.50

Espresso	Americano
Macchiato	Cappuccino
Latte	Tea/Herbal Tea - £3.00