



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

Pan Fried Thai Fishcake – Asian Slaw, Asian Dressing	£7.00
Surf n Turf - Slow Cooked Belly Pork, Salt and Pepper Squid, Homemade Chilli Jam, Sesame	£7.50
Chicken Liver Parfait – Homemade Chutney, Toasted Brioche	£7.00
Ham Hock Terrine – Welsh Rarebit Topping, House Piccalilli, Bread Wafers	£7.00
Caprese Salad – Heritage Tomatoes, Buffalo Mozzarella, Basil (v)	£7.50
Soup of the Day – Oven Baked Garlic & Herb Croutons (v)	£6.00

TO FOLLOW

Slow Roast Daube of Welsh Beef – Truffle Mash, Rich Smoked Pancetta and Baby Onion sauce	£20.00
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 Potato, Seasonal Vegetables, Cider Sauce	£17.50
Pan Fried Salmon Fillet – Oven Roasted Provençal Vegetables, Potato Rosti, Balsamic Dressing	£17.00
Grilled Fillet of Plaice – Sauté New Potatoes, Samphire, King Prawn, Caper Beurre Noisette	£17.50
Beer Battered Fish N Chips – Triple Cooked Chips, Tartar Sauce, Crushed Peas	£14.00
Broad Bean, Pea and Feta Risotto – Dressed Organic Rocket, Shaved Parmesan (V)	£13.50
Moroccan Spiced Vegetable Tagine – Apricots, Dates, Aromatic Cous Cous, Homemade Hummus (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

Lime Cheesecake – Lime Mousse, Burnt Butter Biscuit, Chocolate Ice Cream, Chocolate Tuile	
"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 – 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

HOT DRINKS @ £3.00

Espresso	Americano
Macchiato	Cappuccino
Latte	Tea/Herbal Tea