



# The Manor

Evening A La Carte Menu – March 2020

Served from 6pm

## WHILE YOU WAIT

Halloumi Fries – Rose Harissa and Yoghurt Dip	£4.00
Hummus – Griddled Flatbread	£4.00
Crispy Whitebait – Garlic Mayonnaise	£4.50

## TO START

<b>Carrot and Coriander Soup</b> – Garlic and Herb Croutons(v)	£6.50
<b>Welsh Lamb Cawl</b> – Rarebit Toast	£6.50
<b>Steamed Mussels</b> – Leek, Cider, Cream Served with Bruschetta	£7.50
<b>Chicken Liver Parfait</b> – Toasted Brioche, Spiced Plum Chutney	£7.00
<b>Smoked Duck Salad</b> – Candied Walnuts, Radicchio, Fresh Orange, Crispy Egg, Bittersweet Orange Dressing	£8.00
<b>Beetroot Tart Tatin</b> – Goats Cheese, Primrose Leaves, Red Wine Dressing	£7.50

## TO FOLLOW

<b>Lamb</b> – Lamb Rump, Confit Shoulder, Potato Croquettes, Steamed Greens, Red Wine Sauce	£20.00
<b>Pork</b> – Steak, Homemade Faggot, Dauphinoise Potato, Kale, Cider Sauce	£17.50
<b>Chicken</b> - Pan Roasted Breast, Sauté Potato, Tender stem Broccoli, Chicken Sauce	£16.50
<b>Salmon</b> – Pan Fried Fillet, Potato Galette, Steamed Kale, Chive Butter Sauce	£17.50
<b>Beer Battered Fish N Chips</b> – Tartar Sauce, Crushed Peas, Triple Cooked Chips	£14.00
<b>Mixed Fish Pie</b> – (Salmon, Cod, Mussels, Prawn), Cheese Potato Topping, Steamed Greens	£14.50
<b>Savoury Leek and Potato Crumble</b> – Tender stem Broccoli, Red Wine Sauce	£13.50
<b>Charred Vegetable Tapas Platter</b> – Charred Vegetables, Crispy Halloumi, Sweet Potato Fries, Hummus, Flat Bread (V, VE)	£15.00

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

<b>8oz Dry Aged Welsh Black Rump Steak</b>	£19.00
<b>8oz Dry Aged Welsh Black Sirloin Steak</b>	£23.00
<b>10oz Gammon with a Brace of Fried Eggs</b>	£17.50
<b>Grilled Beef Steak Burger</b> – Brioche Bun, Baby Gem Lettuce, Coleslaw, Cucumber Pickle, Cheese	£14.50
<b>Crispy Buttermilk Chicken Burger</b> - Fresh Rocket, Coleslaw, Sweet Potato Fries, Brioche Bun	£14.00
<b>Steak Sauces</b> - Peppercorn, Red Wine, Blue Cheese	£3.50

## SIDES @ £2.50

Hand Cut Truffle & Parmesan Chips	Primrose Farm Organic Salad Leaves
Buttered New Potatoes	Steamed Seasonal Greens
Sweet Potato Fries	Wild Rocket & Parmesan

## TO FINISH @ £6.50

<b>Bara Brith Bread and Butter Pudding</b> – Vanilla Ice Cream, Sauce Anglaise	
<b>Sticky Toffee Pudding</b> – Butterscotch Sauce, Honeycomb Ice Cream	
<b>Treacle Tart</b> – Vanilla Ice Cream	
<b>Dark Chocolate Tart</b> - Orange Sorbet	
<b>Whiskey and White Chocolate Cheesecake</b> – Poached Rhubarb Compote	
<b>Ice Creams @ £1.50 / Scoop</b> – Vanilla, Chocolate, Strawberry & Cream, Coffee, Honeycomb, Salted Caramel	
<b>Sorbets @ £1.50 / Scoop</b> – Mango, Blood Orange, Strawberry, Raspberry, Mandarin	
<b>Welsh Cheeseboard</b> – Perl Wen, Perl Las, Caws Cenarth Caerphilly, Y Fenni, Grapes, Chutney and Crackers	£8.50

## HOT DRINKS @ £3.00

Espresso	Americano
Macchiato	Cappuccino
Latte	Tea/Herbal Tea