

A LA CARTE MENU 2020

SOUP OF THE DAY (v)

welsh rapeseed oil
£ 5.50

SMOKED MACKEREL PÂTÉ

toasted ciabatta, dill pickles
£ 7.00

HAM HOCK TERRINE

welsh rarebit croquette, spiced pear chutney
£ 7.00

PAN-FRIED WILD MUSHROOMS (v)

toasted brioche, garlic, truffle & parsley butter emulsion
£ 6.50

COD FISHCAKES

sauce vierge
£ 7.50

VENISON FAGGOTS

parsnip purée, parsnip crisps, jus
£ 7.00

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RIB EYE

8oz rib eye steak, hand cut chips, grilled tomato & mushroom, watercress, green peppercorn sauce, manor parc beer battered onion ring
£ 24.50

MARKET FISH

cornish crab & sweetcorn risotto, baby corn
£ 18.50

CHICKEN BREAST

herb butter, mashed potato, wild mushroom, sweetcorn & tarragon fricassé
£ 17.00

WELSH LAMB RUMP

potato & slow cooked lamb shoulder croquette, butter roasted carrot, curly kale, mint sauce
£ 18.00

DUCK BREAST

spiced lentils, baby carrots, curly kale, orange
£ 18.00

FISH & CHIPS

beer battered fish, hand-cut chips, tartare sauce, pea & mint purée, lemon
£ 16.50

PORK CHOP

mashed potato, apple purée, baby carrots, honey & mustard dressing
£ 17.00

FRESH PAPPARDELLE (v)

butternut squash, basil pesto, pine nuts, watercress, rapeseed oil
£ 14.50

GNOCCHI (vegan & gf)

polenta crumbed potato & chive gnocchi, wild mushrooms, hazelnuts, autumn vegetables, garlic oil
£ 14.50

SIDES

HANDCUT CHIPS (V) £3.00 MASHED POTATO (V) £3.00
MANOR PARC BEER BATTERED ONION RINGS (V) £2.50 SEASONAL VEGETABLES; HERB BUTTER (V) £3.50
MIXED SALAD, HOUSE DRESSING (V) £3.00

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BAKED PASSIONFRUIT CHEESECAKE

white chocolate ice-cream, honeycomb

CHOCOLATE ORANGE TRIFLE

CARAMEL PANNACOTTA

poached apple & blackberries, vanilla shortbread

DAILY SPECIALS

CHEESE & BISCUITS

ALL AT £ 7.00

SELECTION OF HOMEMADE ICE CREAM £ 5.50