

A LA CARTE MENU 2021

SOUP OF THE DAY (v)

£ 5.75

CURED MACKEREL

heritage beetroot, crème fraîche, dill oil

£ 7.50

WELSH BEEF CARPACCIO

Perl Las blue cheese, pickled red onion, crispy capers, olive oil

£ 8.50

HERITAGE TOMATO SALAD

whipped Pant Ys Gawn goat's cheese, marinated black olives, black olive crisps

£ 6.50

SMOKED HADDOCK FISHCAKE

poached hen's egg, curry mayonnaise

£ 7.50

CONFIT PORK SHOULDER CROQUETTES

celeriac and apple salad, wholegrain mustard vinaigrette

£ 7.50

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SIRLOIN STEAK

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

£ 25.00

WELSH LAMB RUMP

shallot purée, roast shallots, tenderstem broccoli, potato terrine

£ 18.50

ROAST CHICKEN BREAST

baby leeks, wild mushrooms, mash potato

tarragon butter

£ 17.00

WELSH PORK TENDERLOIN

braised pork belly, crispy crackling, baby carrots,
mashed potato, apple sauce

£ 17.50

MARKET FISH

mussel & sweetcorn chowder, spinach, sea herbs

£ 18.50

FISH & CHIPS

beer battered fish, hand-cut chips, tartare sauce, pea purée, lemon

£ 16.50

WILD MUSHROOM WELLINGTON (V)

sautéed spinach, glazed baby vegetables, mushroom sauce

£ 15.00

CRISPY POTATO GNOCCHI (VEGAN)

tomato fondue, semi-dried cherry tomatoes, basil & pinenut pesto

£ 15.00

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VANILLA & YOGURT PANNACOTTA

macerated strawberries, almond shortbread

£ 7.00

DARK CHOCOLATE MARQUISE

white chocolate sorbet, kirsch cherries, pistachio brittle

£ 7.00

WARM COCONUT CAKE

coconut toffee sauce, vanilla ice-cream

£ 7.00

SELECTION OF HOMEMADE ICE CREAM

£ 5.50

CHEESE & BISCUITS

grapes, plum chutney

£ 7.00