AUTUMN A LA CARTE MENU 2021

THORNHILL ROAD THORNHILL CARDIFF
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STARTERS

SOUP OF THE DAY (V)
£ 5.75

SOY CURED SALMON
pickled cucumber & ginger wasabi emulsion
£ 8.50

CRISPY LAMB SHOULDER
spiced cauliflower purée, pickled vegetables, golden raisin vinaigrette
£ 7.50

CORNISH CRAB CAKE
lime mayonnaise, peanut & carrot salad
£ 8.50

CHICKEN, PHEASANT & BLACK PUDDING TERRINE
smoked bacon jam
£ 7.50

WARM BUTTERNUT SQUASH & CHICKPEA SALAD (Vegan)
winter leaves, toasted hazelnuts, pomegranate dressing
£ 7.00

MAIN COURSE

SIRLOIN STEAK
8oz sirloin steak, hand cut chips, grilled tomato, mushroom, green peppercorn sauce, manor parc beer battered onion ring
£ 26.50

ROAST DUCK BREAST
potato rosti, orange braised chicory, roasted carrot
£ 18.50

BRAISED BEEF SHORT RIB
mash potato, roast parsnip, crispy shallot
£ 18.50

ROAST CHICKEN BREAST
herb butter, mash potato, smoked bacon, braised savoy cabbage
£ 17.00

MARKET FISH
brown crab & fennel risotto, dill oil
£ 18.50

FISH & CHIPS
beer battered fish, hand-cut chips, tartare sauce, minted pea salad
£ 16.50

WILD MUSHROOM WELLINGTON (Vegan)
butternut squash purée, braised leeks, mushroom sauce
£ 15.00

CRISPY POTATO & CHIVE

DESSERTS

BAILEYS’ & WHITE CHOCOLATE CHEESECAKE (V)
raspberry ripple ice-cream, raspberries
£ 7.00

CARDAMOM & ORANGE CRÈME BRÛLÉE (V)
vanilla shortbread biscuit
£ 7.00

STICKY TOFFE PUDDING (V)
stem ginger ice cream, toffee sauce
£ 7.00

SELECTION OF HOMEMADE ICE CREAM (V)
£ 5.50

CHEESE & BISCUITS (V)
grapes, plum chutney
£ 7.00

SIDES

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

HEAD CHEF MICHAEL CONSTABLE