



MANOR PARC

COUNTRY HOTEL & RESTAURANT

## À la Carte

HOMEMADE BREAD £ 5.50  
chorizo butter, olive oil & balsamic vinegar

### Starters

SOUP OF THE DAY (vegan) £7.50

CONFIT DUCK LEG RILLETTE £12.00  
pickled vegetables, toasted homemade bread

SLOW COOKED HAM & LEEK ARANCINI (v) £12.00  
wild garlic mayonnaise, parmesan cheese

TEMPURA MACKEREL FILLET £12.00  
beetroot purée, pickled beetroot

GOAT'S CHEESE CROQUETTE (v) £11.00  
tomato & chilli jam, chilli oil

GIN CURED SALMON £12.50  
juniper pickled cucumber, watercress mayonnaise, ciabatta crisp

### Main Course

ROAST CHICKEN BREAST £23.50  
potato rosti, herb butter, braised leek, wild mushrooms & mushroom sauce

SLOW ROAST PORK BELLY £25.50  
mash potato, hispy cabbage, crackling, apple sauce

WELSH RACK OF LAMB £29.00  
potato rosti, crispy lamb belly terrine, wild garlic, asparagus

WELSH SIRLOIN STEAK £34.50  
8oz sirloin steak, hand cut chips, grilled tomato, mushroom, peppercorn sauce  
beer battered onion ring

SALMON WELLINGTON £25.00  
mash potato, tenderstem broccoli, dill beurre blanc

AUBERGINE CANNELLONI (v) £19.00  
wild mushroom, spinach, sundried tomato sauce

### Sides

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

BEER BATTERED ONION RINGS (v) £5.00

CAESAR SALAD, CAESAR DRESSING (v) £6.00

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

## Desserts

LEMON CRÈME BRÛLÉE (v) £9.50  
blueberry compote, lemon shortbread

PASSIONFRUIT CHEESECAKE (v) £9.50  
hazelnut crumb, raspberry ripple ice-cream

STEAMED CHOCOLATE PUDDING (v) £9.50  
vanilla ice-cream

TONKA BEAN PANNACOTTA (v) £9.50  
poached rhubarb, gingerbread biscuit

SELECTION OF HOMEMADE ICE-CREAM (v) £9.00

SELECTION OF WELSH CHEESE & BISCUITS (v) £11.50

Please inform your server of any allergies or intolerances before placing your order.

Head Chef Michael Constable  
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