



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Autumn À la Carte

Starters

SOUP OF THE DAY (Vegan) £6.50

CHICKEN LIVER PÂTÉ

orange chutney, granola, homemade brioche £9.50

BUTTERNUT SQUASH & GOAT'S CHEESE CAKE (v)

red onion jam £9.50

PORK, APPLE & BLACK PUDDING STEAMED BUN

pickled vegetables £9.50

SMOKED SALMON SCOTCH EGG

crushed pea salad, dill mayonnaise £11.00

WHITE CRAB SALAD

fennel, orange, ciabatta croutons £11.00

Main Course

SIRLOIN STEAK

8oz sirloin steak, hand cut chips, grilled tomato, mushroom, green peppercorn sauce, manor parc beer battered onion ring £32.00

FISH & CHIPS

beer battered fish, hand-cut chips, tartare sauce, pea & mint purée £19.00

BEER BRAISED BEEF CHEEK

roast garlic mash potato, braised carrot £21.00

ROAST CHICKEN BREAST

mash potato, chicken thigh bonbon, wild mushrooms, braised leek £19.50

WELSH LAMB RUMP

belly croquette, shallot purée, roast shallot butternut squash £25.00

GRILLED PLAICE FILLET

caper & brown shrimp butter tenderstem broccoli, crushed new potatoes £22.00

CHESTNUT GNOCCHI (v)

butternut squash, wild mushroom, rocket & walnut pesto £17.50

BEETROOT WELLINGTON (Vegan)

toasted almonds, tenderstem broccoli, roast shallot vegetable jus £18.00

Sides

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

MANOR PARC BEER BATTERED ONION RINGS (v) £5.00

MIXED SALAD, HOUSE DRESSING (v) £6.00

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

Desserts

TODAY'S SPECIAL £8.50

CHOCOLATE FONDANT (V)
malt ice-cream £8.50

HAZELNUT PRALINE CHEESECAKE (V)
hazelnut crumb, white chocolate ice-cream £8.50

VANILLA CRÈME BRÛLÉE (V)
apple compôte, apple fritter £8.50

SELECTION OF HOMEMADE ICE CREAM (V) £8.50

SELECTION OF WELSH CHEESE & BISCUITS (V)
grapes, plum chutney £11.00

COFFEE & MINTS £3.50

LIQUEUR COFFEE & MINTS £7.50

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

Head Chef Michael Constable
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