

SPRING A LA CARTE MENU 2019

Starting 21st March

THORNHILL ROAD THORNHILL CARDIFF CF14 9UA
ENQUIRY@MANORPARC.COM 02920 693723

SOUP OF THE DAY(v)

£5.50

PRESSED ROAST CHICKEN TERRINE
PORT & BACON JAM, TOASTED BRIOCHE

£7.00

PAN FRIED MACKEREL FILLET

BEETROOT REMOULADE, WASABI EMULSION, PICKLED CUCUMBER, GRANNY SMITH APPLE

£7.50

SMOKED HAM HOCK & PEA RISOTTO
PEARL BARLEY, PEA SHOOTS, SHAVED PARMESAN

£7.50

WYE VALLEY ASPARAGUS, CRISPY HENS EGG (v)
WILD GARLIC OIL, HAZELNUT & TRUFFLE PESTO, WATERCRESS

£7.50

CORNISH CRAB SALAD

TOMATO TARTARE, BROWN CRAB MAYONNAISE, CIABATTA CRISPS, PICKLED FENNEL

£9.00

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DRY AGED 8 oz USK RIB EYE

HAND-CUT CHIPS, GRILLED TOMATO & MUSHROOM, WATERCRESS, GREEN PEPPERCORN SAUCE,
MANOR PARC BEER BATTERED ONION RING

£24.00

MARKET FISH

CRUSHED JERSEY ROYALS, STEAMED MUSSELS, MUSSEL & WHITE WINE VELÔTÉ
BROWN SHRIMPS, BABY LEEKS, SPINACH & CAPER BERRIES

£18.50

GLAZED BEEF CHEEK

MASHED POTATO, ONION MARMALADE, WILD GARLIC SALSA VERDE, PARSNIP CRISPS

£18.00

WELSH LAMB RUMP

SQUASH FONDANT, SPICED AUBERGINE, SAUCE VIERGE, BABY GEM LETTUCE

£18.50

PORK FILLET

SLOW COOKED BELLY, CARROT PURÉE, POTATO & HERB GNOCCHI, BABY CARROTS, BROCCOLI, CHERVIL

£17.00

FISH & CHIPS

MANOR PARC BEER BATTERED FISH, HAND CUT CHIPS
TARTARE SAUCE, PEA & MINT PURÉE, LEMON, WATERCRESS

£16.50

CHICKEN BREAST,

MASHED POTATO, HERB BUTTER, GLAZED PEAS & WYE VALLEY ASPARAGUS, WILD MUSHROOMS

£17.00

PAPPADELLE (v)

CONFIT TOMATOES, BASIL PESTO, RICOTTA CHEESE, WATERCRESS, RAPESEED OIL, CAPERS

£14.50

SIDES

HANDCUT CHIPS £3.00
MANOR PARC BEER BATTERED ONION RINGS £2.50
SEASONAL VEGETABLES, HERB BUTTER £3.50
CAESAR SALAD £4.00
MIXED SALAD, HOUSE DRESSING £3.00

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DOUBLE CHOCOLATE BROWNIE

MILK CHOCOLATE ICE CREAM, PEANUT BUTTER MOUSSE, CHOCOLATE PEANUT POPCORN

£7.00

PASSION FRUIT & WHITE CHOCOLATE PAVLOVA

FRESH RASPBERRIES

£7.00

STICKY TOFFEE CAKE

SALTED CARAMEL SAUCE, CAMELISED BANANAS, RUM & RAISIN ICE CREAM

£7.00

SELECTION OF HOMEMADE ICE CREAM

£5.00

CHEESE & BISCUITS

£6.50

HEAD CHEF ROBERT EVANS