

SOUP OF THE DAY (v)
£5.50

CHARRED BEEF BAVETTE TARTARE

mushroom ketchup, truffle mayonnaise, pickled shallot
tempura shallot, bread crisp
£8.00

GIN CURED SALMON

pickled cucumber, horseradish yogurt, radishes
rye bread crouton
£8.50

GRILLED PANT YS GAWN GOAT'S CHEESE (v)

heritage beetroots, balsamic & maple vinaigrette, pine nuts
£7.00

DUCK LIVER PARFAIT

confit duck leg bon bon, cherry jam, hazelnuts, pickled cherries
£7.50

SMOKED HADDOCK FISHCAKES

warm pea salad, poached hen's egg, pea shoots
£8.00

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

WELSH LAMB RUMP

braised & rolled breast, mashed potato, summer beans, roast shallot
£18.50

CHICKEN BREAST

herb butter, glazed new potatoes, peas, courgette, baby gem, smoked bacon
£17.00

MARKET FISH

potato terrine, grilled purple sprouting broccoli, butternut squash, toasted seeds
fennel butter sauce
£18.50

SLOW COOKED BEEF CHEEK

mashed potato, hispy cabbage, crispy onion
£18.00

WELSH PORK LOIN

crisp confit potatoes, coloured carrots, pickled red cabbage
apple puree, crackling
£17.00

PAPPADELLE (v)

slow roasted heirloom tomatoes, sundried tomato pesto,
grana padano, capers, rapeseed oil, watercress
£14.50

FISH & CHIPS

manor parc beer battered fish, hand cut chips
tartare sauce, pea & mint purée, lemon, watercress
£16.50

SIDES

HANDCUT CHIPS £3.00

CAESAR SALAD £4.00

MANOR PARC BEER BATTERED ONION RINGS £2.50

MIXED SALAD, HOUSE DRESSING £3.00

SEASONAL VEGETABLES, HERB BUTTER £3.50

POACHED PEACH PAVLOVA

vanilla cream, toasted almonds, honeycomb
£7.00

BAKED LEMON CHEESECAKE

lemon curd, raspberry ripple ice cream
£7.00

MILK CHOCOLATE MOUSSE

cherry sorbet, pistachio cake, crystallised pistachios
£7.00

SELECTION OF HOMEMADE ICE CREAM

£5.00

CHEESE & BISCUITS

£6.50