

WINTER A LA CARTE MENU 2019

SOUP OF THE DAY

£5.50

CIDER CURED POACHED SALMON
CRUSHED POTATO, SALTED FENNEL, HERB EMULSION

£7.50

ROLLED PORK BELLY

SOY & HONEY GLAZE, BABY GEM LETTUCE, GINGER PICKLED CARROTS

£7.00

BUTTERNUT SQUASH & BLUE CHEESE ARANCINI (v)

ROASTED BROCCOLI, PINE NUTS

£7.00

ROAST SCALLOPS

WHITE BEANS, CHORIZO, BEURRE BLANC, LEMON

£8.00

CHICKEN LIVER PARFAIT,

MADEIRA JELLY, APPLE & VANILLA CHUTNEY, TOASTED BRIOCHE

£7.00

• 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

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,

KING OYSTER MUSHROOM, WINTER VEGETABLES, TRUFFLE OIL

£17.00

MARKET FISH

PARMENTIER POTATO, BROCCOLI, CHARDONNAY CREAM, SPINACH, COCKLES

£18.50

WELSH LAMB RUMP

SPICED SHOULDER, CONFIT GARLIC, SPINACH, BRAISED LENTILS

£18.50

DUCK BREAST

PRESSED SWEET POTATO, BALSAMIC BEETROOTS, WINTER KALE

£17.50

VENISON LOIN

MASHED POTATO, BRAISED RED CABBAGE, CARAMELISED PEAR, HAZELNUT VINAIGRETTE

£17.50

ROAST GARLIC TAGLIATELLE (v)

WATERCRESS & WALNUT PESTO, HAFOD CHEESE, TOASTED SEEDS, RAPESEED OIL

£14.50

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

• ESPRESSO CHOCOLATE MOUSSE

HONEYCOMB, MILK ICE CREAM

£6.50

ORANGE & ALMOND CAKE

VANILLA CRÈME ANGLAISE, CANDIED ORANGE

£7.00

RHURBARB PANNACOTTA

GINGER CRUMBLE, RHURBARB SAUCE, ORANGE SALSA

£7.00

SELECTION OF HOMEMADE ICE CREAM

£5.00

CHEESE & BISCUITS

£6.50

HEAD CHEF ROBERT EVANS