The Manor

A La Carte

Starters

Homemade Soup of the Day (V) (G) **£4.95**

Ham Hock Terrine **£6.75**
With onion marmalade, organic salad & red wine reduction

Black Mountain Smoked Salmon and Cream Cheese Roulade **£6.50**
Warm Greek salad & garlic bruschetta

Glaisfer Farm Chicken Liver, Tequila and Red Currant Parfait (G) **£6.90**
Warm brioche and red onion jam

Goats Cheese Beignets (V) **£6.50**
Glazed beetroot and Primrose Farm organic leaves

Mains

Roasted Glaisfer Farm Duck Breast **£15.50**
Mushroom ravioli, braised baby gem lettuce, tea and raisin sauce

Trio of Breconshire Lamb **£18.50**
(Pan Fried Cutlets, Confit Leg, Humble Pie)
Nicoise vegetables, pea puree

Char Grilled Welsh Black Sirloin Steak **£18.95**
Triple cooked chips, slow roasted vine tomatoes, sautéed mushrooms,
Café de Paris butter or peppercorn sauce

Duo of Birds
(Ballentine of Guinea Fowl, Chicken Saltimbocca) **£14.95**
Organic wilted spinach, gratin potato, herb sauce

Fruits of the Sea cooked and garnished three different ways **£17.50**
(Seabass En papillote, Lemon Sole Paupiettes, Cornish Crab Ravioli)
Baby Spinach, Vichy carrots, Dauphinoise potatoes

Wild Mushroom Risotto **£9.50**
White truffle infusion, organic salad

SIDES @ 2.75
Minted New Potatoes, Truffled Fine Beans, House Salad,
Triple Cooked Chips, Broccoli Cheese

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(V) Vegetarian – (G) Gluten Free – (G*) May be requested Gluten Free

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Puddings

Summer fruit Pudding 6.00
Clotted cream

Sticky Toffee Pudding 6.00
Vanilla ice cream

Fresh Strawberry and Cream Pavlova 6.00

Chocolate Fondant 6.00
Homemade nutty biscuit

Whimberry Tart 6.00
Chantilly cream

Selection of Ice Creams 4.50
Belgian chocolate, fresh vanilla pod, Carmelita and strawberry (G*)

Selection of Sorbets 4.50
Lemon, raspberry, pear, passion fruit and mango (G*)

A Selection of Local Cheeses 7.25
(Perl Las, Perl Wen, Caerphilly, Panty Gawn)
served with biscuits and plum and ginger chutney (G)*

Coffee, Teas and Infusions
Homemade Petit Fours

Ferraris Cafetiere Coffee	2.25	English breakfast Tea	1.95
Ferraris Espresso	2.50	Earl Grey	1.95
Cappuccino	2.60	Camomile	1.95
Welsh Cream' Liqueur Coffee	4.95	Peppermint Tea	1.95
Liqueur Coffee	4.95	Selection of Fruit Teas	1.95
Americano	2.50	Belgium Hot Chocolate	2.25
Floater Coffee	2.25		

Pudding Wines

			125ml	*Bottle*
400	*2005*	*I Capitelli, Anselmi 37.5cl* *Stunningly rich and complex, packed with apricot, honey and pear flavours with tobacco and cedar notes, it is smooth, subtle and velvety*		*23.95*
404	*2008*	*Muscat de Rivesaltes, Domaine des Chenes 75cl* *70% Muscat a Petit Grains and 30% Muscat d'Alexandrie.* *This aromatic grape produces wines that are characterized by floral aromas with peach and citrus flavors.*	*4.50*	*25.95*
402	*2007*	*Moscato d'Asti Moncucco, Fontanafreda, Piemonte, Italy 50cl* *A dangerously easy honeyed nectar with a cleansing acidity.* *Golden sunshine in a glass.*		*24.95*