



MENU SERVED MONDAY – SATURDAY 2 PM TO 5:30 PM

Homemade Shepherd's Pie – Served with Mixed Summer Greens	11.00
Celtic Pride Welsh Beef Burger – Brioche Bun, Lettuce, Tomato, Red Onion Jam, Cheese, Coleslaw, Skin on Julienne Fries	12.50
Add Crispy Dry Cure Bacon	2.00
Manor Veggie Burger – Brioche Bun, Lettuce, Tomato, Red Onion Jam, Cheese, Coleslaw, Skin on Julienne Fries	12.00
Beer Battered 'Catch of the Day' – Chunky Tartare Sauce, Crushed Peas, Triple Cooked Chips	13.00

SANDWICHES:

Served on white or brown bread, with tortilla crisps and homemade coleslaw

Honey Glazed Baked Ham – Whole grain Mustard, Tomato	7.00
Cheddar Cheese, Red Onion & Mayonnaise	6.50
Smoked Salmon – Cucumber, Chive Crème Fraiche	8.50
Egg, Cress & Mayo	6.50

The Manor Welsh Rarebit – Served on Alex Gooch Sourdough, with HP Sauce	7.00
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Add Crispy Dry Cure Bacon	2.00
Add Skin on Julienne Fries	2.50
Add Triple Cooked Chips	3.00

SOMETHING SWEET – ALL @ 6.50

- "Eton Mess"** – Chantilly Cream, Meringue, Grenadine Macerated Strawberries, Coulis
- Sticky Toffee Pudding** – Butterscotch Sauce, Jersey Cream
- Trio of Llanfaes Dairy Ice Cream** – Vanilla, Chocolate, Banoffee

AFTERNOON TEAS

Cream Tea	6.00
Fruit Scone, Clotted Cream and Preserve with tea or coffee.	
Full Afternoon Tea / Gluten Free or Vegan	16.95 /19.95
Selection of Finger Sandwiches. Homemade cakes, Fruit Scone, Clotted Cream and Preserve with tea or coffee.	
High Tea Afternoon Tea	19.95
Full afternoon tea accompanied with a selection of homemade freshly baked savories.	

**All our Afternoon Teas will require minimum of 24 hours' notice.*

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, before placing your order.