



WHILE YOU WAIT

Bread to Share – Alex Gooch Baker Organic Sourdough with Netherend Farm Butter, Balsamic Vinegar & Olive Oil	2.00
Antipasti Olives – Mixed Olives In Extra Virgin Olive Oil with Capers, Garlic, Rosemary & Parsley	4.50

TO START

Soup of the Day – Oven Baked Herb Croutons	6.50
“Egg & Soldiers” – Crispy Hens Egg, Smoked Duck, Parmesan & Truffle Butter Soldiers, Mushroom Duxelle	9.00
Caprese Salad – Mozzarella with Heritage Tomatoes, Basil and Homemade Dressing	8.50
Chicken Liver Parfait – Spiced Pear Chutney, Toasted Sourdough	8.00
Rabbit Ragout – Slow Cooked Rabbit in a Rich Red Wine & Tomato Sauce with Fresh Tagliatelle & Parmesan	9.00

TO FOLLOW

“Taste of Lamb” – Roasted Rump, Confit Shoulder, Shepherd’s Pie, Spring Onion Mash Rosemary & Garlic Sauce	21.00
Slow Cooked Beef Brisket – Tender Stem Broccoli, Parmesan & Truffle Oil Triple Cooked Chips, Red Wine Jus	19.00
Chicken Milanese – With Linguini in a Rich Tomato & Basil Sauce and Parmesan	18.50
Moroccan Vegetable Tagine – Cous Cous, flat breads, yoghurt, toasted almonds, lemon & coriander	14.50
Spinach and Ricotta Ravioli – Wild Rocket Pesto Cream Sauce, Parmesan Shavings	13.50

Please Ask for Our Special Board for Today’s Fish Dishes

FROM THE GRILL – Our Steaks Are from F E Richards of Crickhowell

Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips

8oz Ribeye Steak	27.50
8oz Rump Steak	19.00

STEAK SAUCES – 3.00

Peppercorn, Red Wine or Blue Cheese

SIDES - 4.00

Tender Stem Broccoli	Truffle Oil & Parmesan Triple Cooked Chips
Mixed Steamed Summer Greens	
Dressed Mixed Primrose Farm Organic Salad Leaves	Triple Cooked Chips

TO FINISH – ALL @ 7.50

Strawberry “Eton Mess” – Chantilly Cream, Meringues, Grenadine Macerated Strawberries & Strawberry Coulis

Chocolate Brownie Sundae – Your Choice of Ice Cream (Chocolate, Honeycomb or Strawberry), Chocolate Brownie, Caramel Sauce

Sticky Toffee Pudding – Butterscotch Sauce, Vanilla Ice Cream

“Melt in the Middle “Chocolate Fondant (please allow 12 minutes) – Strawberry Ice Cream

Affogato – A Scoop of Vanilla Ice Cream Topped with a Shot of Espresso

“The Manor” Cheeseboard (£2 Supplement) – Perl Las, Caerphilly, Goat’s Cheese, Quince Jelly, Crackers, Grapes

Trio of Ice Cream (please ask for today’s selection) – **3 FOR 5.50**

COFFEE/TEA

Americano, Latte, Cappuccino, Flat White, Espresso, Hot Chocolate, Pot of Tea	2.50
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Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, before placing your order.