



MANOR PARC

COUNTRY HOTEL & RESTAURANT

## Lunch Menu

Monday to Saturday 12 - 3pm

### Sharing Plates

HOMEMADE BREAD & CHORIZO BUTTER/OLIVE OIL & BALSAMIC VINEGAR £5.50

ANTIPASTI PLATTER £15

selection of cured meats & welsh cheese, olives, sundried tomatoes

VEGETARIAN PLATTER £13

selection of welsh cheese, roasted vegetables, artichokes, olives & sundried tomatoes

### Nibbles

SOUP OF THE DAY (v) £7

SLOW ROASTED TOMATO BRUSCHETTA, BALSAMIC VINEGAR £7.50

WHITEBAIT & GARLIC MAYONNAISE £7.50

BUTTERNUT SQUASH & BLUE CHEESE ARANCINI (v) £10

sundried tomato pesto, parmesan shavings

HANDCUT CHIPS (v) £5

BEER BATTERED ONION RINGS (v) £5

### Panini

served with skinny fries £13

TOMATO, MOZARELLA & PESTO (v)

BACON, LETTUCE & TOMATO

ROASTED MEDITERRANEAN VEGETABLES (v)  
peppers, courgettes & aubergine, balsamic glaze

THINLY SLICED TOPSIDE OF BEEF  
caramelised onion, horseradish

CHEDDAR CHEESE & HAM



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## Larger Plates

### FISH & CHIPS £20

beer battered fish, hand-cut chips, tartare sauce, pea & mint purée

### HOT SMOKED SALMON NIÇOISE SALAD £18

new potatoes, green beans, boiled egg, olives, tomato & wholegrain mustard dressing

### CHICKEN CAESAR SALAD £18

baby gem lettuce, parmesan shavings, brioche croutons, anchovies

### SAUSAGE & MASH £15

cumberland sausage with wholegrain mustard & honey glaze, onion gravy

### MANOR PARC BURGER £16

welsh rarebit & smoked bacon, homemade pickles, lettuce & tomato, skinny fries

### CHICKEN, BACON & LEEK PIE £18

mashed potato, braised red cabbage, gravy

### SPINACH & RICOTTA GNUDI (DUMPLINGS) (v) £15

roast tomato sauce

Please inform your server of any allergies or intolerances before placing your order.