



Mansion House Market Menu

LUNCH: TWO COURSES £18.00 THREE COURSES £20.00

DINNER: TWO COURSES £20.00 THREE COURSES £22.50

STARTERS

Carrot & coriander soup, handmade bread (V)(G)

Goats cheese bon bon, pineapple salsa, balsamic, handmade bread (V)

Salmon fishcake, poached hens' egg, lemon butter

MAIN COURSE

Mansion House Pie: Venison, seasonal greens, creamy mash

Confit duck leg, pearl barley & spinach risotto, parsnip crisps (G)

Mansion House beef burger, bacon, cheese, hand cut chips

Wild mushroom ravioli, black trumpet mushroom & grain mustard cream (V)

Beer battered fish of the day, garden pea puree, hand cut chips (G)

DESSERT

Apple & raspberry crumble, crème anglaise (V)(G)

Chocolate panna cotta, honey & sesame Chantilly cream, honeycomb (V)(G)

Lemon tart, strawberry coulis, Jaffa Cake ice cream (V)

Affogato, vanilla gelato with a shot of espresso (V)(G)

Selection of local ice cream (V)(G)

FOOD ALLERGIES & INTOLERANCES

BEFORE ORDERING, PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

(V) VEGETARIANS (G) GLUTEN FREE WITH ADJUSTMENTS, PLEASE SPECIFY WHEN PLACING YOUR ORDER

www.mansionhouseellansteffan.co.uk



SIDE DISHES

Black garlic bread with hot garlic butter (V) £3.25

Roasted heritage carrots, cumin butter (V)(G) £3.25

Baby gem, rocket, red onion, parmesan, herb vinaigrette (G) £3.25

Seasonal greens (V)(G) £3.25

Hand cut chips (V)(G) £4.00

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