

MANOR RESTAURANT MENU

STARTERS

Olives, sour dough, butter, EVOO, balsamic vinegar	£7
Chefs homemade soup of the day, sour dough & butter	£8
Chicken & duck terrine, apple chutney & toasted bread	£8
Smoked salmon & cream cheese roulade, beetroot puree, lemon oil (GF)	£9
Grilled tofu Panzanella salad, cherry tomato, red onion, croutons (VE)	£8

TO SHARE

Baked French camembert, onion chutney & sour dough	£17
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MAINS

Chicken breast, fondant potato, mushroom cream sauce (GF)	£25
Grilled wild hake, crushed potato cake, leek, samphire, pea puree, sauce vierge (GF)	£30
Scottish braised beef bavette, mash potato, roasted roots, beef sauce (GF)	£25
Wild mushroom, leek & spinach risotto with Parmesan (GF, V)	£19

GRILL

Scottish ribeye steak 240g 21 days aged, chips, grilled tomato & mushroom (DF)	£32
Scottish sirloin steak 240g 21 days aged, chips, grilled tomato & mushroom (DF)	£31

Sauces – Peppercorn, hollandaise, anchovy butter	£4
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Sides

Onion rings	£6
Fries	£6
Creamed potato	£6
Market vegetables	£6
Mini Caesar salad	£3

DESSERT

Forest fruit cheesecake, sorbet (GF)	£8
Dark chocolate parfait, orange Chantilly (GF)	£8
Grilled pineapple, citrus sorbet, mint syrup, (GF, VE)	£7
Mascarpone, pistachio, white chocolate tart	£8
Dark cherry, apple crumble, coconut ice cream (GF)	£8

CHEESE

British cheese selection	£15
Served with grapes, chutney, celery & crackers	

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

V – Vegetarian. VE – Vegan. GFA – Gluten free available with some modifications. NGCI – Non gluten containing ingredients

IT'S ALL ABOUT THE FOOD

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.