

Manor Restaurant



Welcome to our modern grill, where behind every dish is an amazing story.

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

Let us introduce you to a selection of our finest ingredients:

- **Fish Brothers** provides wild, sustainable fish landed daily from the cold, clear waters around Peterhead, Scabster and Shetland.
- QMS Scotch beef and lamb, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Haggis from **Macsween of Edinburgh**, made by award-winning artisans who've set the gold standard for over 60 years.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- The "Original" Stornoway black pudding by **Macleod & Macleod**, crafted in Stornoway for over 80 years by multiple generations of the family.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

As an added highlight, we have introduced dishes developed by twice Michelin-starred chef Atul Kochhar, bringing the bold flavours of Southern India to our menu.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.



ALVESTON
MANOR

Nibbles Before Dinner	
Stornoway Black Pudding Bon Bons.....	8
Mustard mayonnaise (312 kcal)	
Sourdough Bread.....	7
Whipped onion butter (372 kcal/V)	
Crispy Vegetable Gyoza.....	11
Vietnamese dipping sauce (294 kcal/VE)	
Starters	
Soup of the Day.....	9.5
Sourdough bread (268 kcal)	
Stornoway Black Pudding Scotch Egg.....	12
Burnt onion ketchup, celeriac remoulade (612 kcal)	
Classic Prawn Cocktail.....	14
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
Orange & Cognac Chicken Liver Parfait.....	13
Fig jam, crispy pancetta, Arran Oaties (474 kcal)	
Heirloom Tomato & Scottish Mozzarella.....	11
Basil pesto, croutons, balsamic (203 kcal)	
Creamy Wild Mushrooms on Sourdough.....	12.5
Truffle oil, fried hens egg, chive (498 kcal)	
Pizza	
Classic Margarita.....	16
Tomato, mozzarella, basil (826 kcal)	
Pepperoni.....	18
Tomato, mozzarella, pepperoni (1098 kcal)	
Chicken & Nduja.....	18
Tomato, mozzarella, nduja, chicken (1057 kcal)	

Classics	
Battered North Sea Haddock.....	24
Chunky tartare sauce, chips, mushy peas (1013 kcal)	
Catch of the Day / Ask your server	
Crushed new potatoes, broccoli, hollandaise (792 kcal)	
Rigatoni alla Bolognese.....	19
Beef and pork ragu, Parmesan (893 kcal)	
Cumberland Sausage Ring.....	18
Mashed potato, caramelised onions, onion ring, red wine jus (869 kcal)	
Classic Caesar Salad.....	14
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)	
+Add Chicken (241 kcal).....	7
Vegan Greek Salad.....	15
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	
Grill	
Our steaks are served with hand-cut chips or fries, plum tomato and flat-cap mushroom.	
220gm Scotch Ribeye (1182 kcal).....	40
220gm Scotch Sirloin (1082 kcal).....	40
200gm Scotch Butchers-Cut, Flat Iron (1012 kcal)	30
+Add Sauce.....	4
Bearnaise sauce (148 kcal), peppercorn sauce (121 kcal) or red wine jus (52kcal)	
Scottish Wagyu Beef Burger.....	24
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal)	
+Add Bacon (66 kcal).....	2
+Add Cheese (104 kcal).....	1.5
Vegan Burger.....	19
Homemade relish, gem lettuce, tomato, vegan brioche bun (821 kcal/VE)	

Flavours Of India	
Signature dishes designed in partnership with twice Michelin-star awarded Atul Kochhar.	
Starters	
Haggis & Paneer Pakora.....	10
Pakora dipping sauce (342 kcal)	
King Prawn Pepper Fry.....	14
King prawns tossed with curry leaf and roasted black pepper masala (421 kcal)	
Main Course	
Served with a small side of naan and pilau rice	
Chicken Tikka Masala.....	23
Tandoori chicken supreme, tomato and fenugreek sauce (992 kcal)	
King Prawn Masala.....	25
Coriander and coconut masala (877 kcal)	
Sides	
Hand-Cut Chips With truffle aioli (612 kcal).....	7
Seasonal Greens (125 kcal).....	7
Mini Caesar Salad (383 kcal).....	6.5
Onion Rings (411 kcal).....	6.5
Mac 'n' Cheese (602 kcal).....	7
(V) Vegetarian (VE) Vegan Adults need around 2000 kcal a day	
We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 12.5% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.	
All dishes served are freshly prepared in an environment that contains allergens. Whilst every care will be taken when preparing your meal, we cannot guarantee your order will be 100% allergen free. Please speak to a team member for further details on ingredients, plus information on all our gluten free and vegan alternatives. Steaks are uncooked weights.	
All prices include VAT at the current rate of 20%.	