

TO START

Chefs Homemade Soup of the Day (gfa) with crusty bread and salted butter	£4.95
Garlic & Chilli King Prawn with lemon and coriander flat bread	£7.95
Haggis Bon Bons with mustard mash & whisky jus	£6.50
Loch Fyne Lightly Smoked Salmon (gf) with charred sweetcorn & horseradish, dill sauce	£7.95
Asparagus Wrapped with Parma Ham (gf) served with poached duck egg & truffle hollandaise	£6.50
Tomato, Red Onion & Basil Bruschetta (v) chargrilled garlic bread, balsamic reduction and parmesan	£5.95
Chicken or Sole Tempura Thai style slaw and teriyaki dip	£6.95

CARTERS CLASSICS

Braised Steak & Ale Pie topped with puff pastry, served with creamy mash	£11.95
Classic Haddock & Chips beer battered or breaded, hand cut chips, mushy peas, tartar and lemon	£11.95
Shepherd's Pie (gf) topped with creamy mash and served with honey glazed root veg and lamb jus	£12.95
Garlic Chilli Chicken chilli fries and our chefs sticky honey and soy sauce	£12.95
Loch Fyne Smoked Salmon (gf) dill boulangere potatoes with green beans and truffle hollandaise	£15.95
Thai Green fish Curry (gfa) pan seared cod fillet with coconut & sesame infused rice served with poppadum's and Thai green curry sauce	£14.95
Cajun Chicken Salad (gfa) mixed leaf salad with creamy cajun dressing topped with herb croutons and parmesan	£10.95

PASTA

Add Garlic Bread £2.00

Mac 'N' Cheese (gfa) creamy mature cheddar sauce	£9.95
Lasagne al Forno layers of fresh pasta, slow cooked beef ragu, bechamel sauce topped with parmesan	£10.95
Garlic Mushroom Pappardelle (v gfa) tossed in a creamy garlic sauce topped with dressed rocket	£10.95
Lemon & Garlic King Prawn Pappardelle (gfa) dressed in lemon and garlic oil	£12.95
Chargrilled Chicken, Bacon & Spinach Pappardelle (gfa) with cajun butter sauce	£11.50

VEGETARIAN & VEGAN CORNER

Sweetcorn, Avocado & Mixed Nut Salad (gf ve) tossed with seasonal leaves, cherry tomatoes and house dressing	£10.95
Parsnip Gnocchi (ve) with thyme and toasted walnut, topped with dressed rocket	£11.95
Aubergine & Chick Pea Bon Bons (ve) with black bean & coriander ragu	£9.95
Thai Green Veg Curry (v) fragrant jasmine rice and coriander	£9.95

FROM THE GRILL

100% Scotch beef using only hand selected & strictly graded cattle
before being conditioned on the bone for a minimum of 21 days

All steaks served with hand cut chips & confit plum tomato
(weights are before cooking)

Fillet 227g (gf) the leanest most prime cut on offer, they are fully trimmed of exterior fat yet marbled enough to deliver the melt in the mouth juicy flavour	£27.95
Sirloin 227g (gf) the king of steaks! Incredibly robust flavour and juicy tenderness	£23.95
Rump 300g (gf) rump is for the ultimate steak lover who wants that deep meaty flavour	£17.95

BURGERS

All burgers served on our pretzel bun with hand cut chips,
onion rings, house slaw & Chefs burger sauce

Manorview 8oz Beef Burger on a bed of lettuce, red onion & tomato topped with cheddar cheese	£10.95
Busby BBQ 8oz Beef Burger topped with apple cider pulled pork, smoked cheddar and BBQ sauce with vinegar slaw	£12.50
Manorview Chicken Burger chargrilled chicken topped with BBQ pulled pork and melted cheddar	£12.50
Piri Piri Chicken piri piri marinated chicken fillet served with spiced onion and a piri piri mayo	£10.95
Mushroom & Thyme Burger (v) wild mushroom patty scented with thyme, with beef tomato, baby gem and red onion	£10.95

SIDES - ALL £3.50

Hand Cut Chips (gf)	Seasonal Veg (gf)
House Fries (gf)	Garlic Bread
Rosemary Roast Potatoes (gf)	Onion Rings
Wilted Greens (gf)	Side Salad (gf)

SWEETS

Cheesecake of the Day ask your server for today's flavour	£5.95
Salted Caramel Popcorn Surprise (gf) warm caramel sauce	£5.95
White Chocolate and Raspberry Parfait (gf v) with raspberry gel, freeze dry raspberries and mint syrup	£5.95
Sticky Toffee Pudding butterscotch sauce and double cream ice cream	£5.95
Trio of Italian Ice Cream (gf v) ask your server for today's selection	£4.95
Strawberry Sundae (gf v) vanilla and wild strawberry ice cream topped with whipped cream and fresh strawberries	£6.50
Coconut & Banana Sundae (gf v) vanilla and coconut ice cream, banana chunks, topped with whipped cream, toasted coconut and caramelised banana	£6.50

Please alert your server of any food allergies or intolerances that
you have and we will do our best to accommodate your needs.

(v) vegetarian dish | (gf) gluten free dish | (gfa) gluten free available
(ve) vegan dish