

STARTERS

SOUP OF THE DAY	4.95
Served with a crusty bread roll and butter	
PAN FRIED SCALLOPS	8.95
Served with a sweet potato purée and streaky smoked bacon	
HOMEMADE DUCK & ORANGE PÂTÈ	6.50
Served with toasted bread, onion and black pepper chutney	
TEMPURA	
Chicken £6.50 King Prawn £6.95 Vegetable £5.95	
Served with pickled vegetables, sweet chilli sauce and teriyaki dip	
SCOTTISH SMOKED SALMON	6.50
Served with pickled cucumbers and radishes, lemon and dill dressing and toasted ciabatta	

MAIN COURSES

CHICKEN & HAGGIS	12.95
British chicken supreme stuffed with haggis, served with mash potato, and seasonal vegetables, finished with a light pepper sauce	
HOMEMADE STEAK PIE	12.95
Braised Scottish beef in a rich gravy covered with a puff pastry crust, served with seasonal vegetables and your choice of chips or potatoes	
ROSEMARY & GARLIC RACK OF LAMB	15.95
Served in a light jus with roasted vegetables and sweet potato purée	
FRESH RAVIOLI	11.95
Stuffed with spinach and ricotta cheese, served in our wonderful wild mushroom and cream sauce	
OAK SMOKED HAM SALAD	10.95
Served on crunchy leaves with grilled fresh peaches and pomegranate, all drizzled with a honey and mustard dressing	
TRADITIONAL ROAST BEEF	12.95
Slow roasted Scottish topside of beef, served with Yorkshire pudding, seasonal vegetables, roast potatoes and all topped with our rich gravy	
SLOW COOKED PORK BELLY	12.95
Served with a Stornoway black pudding mash, sugar snap peas and fresh apple and cider sauce	
SUPREME OF CHICKEN DIANE	12.95
Cooked in a rich mushrooms, mustard, shallots and our brandy cream sauce, served with mash potato and seasonal vegetables	

HAGGIS BON BONS	5.95
Rested on a light potato purée and finished with whisky sauce	
GOATS' CHEESE & CARAMELISED RED ONION TART	5.95
Served with crispy salad and balsamic glaze	
CLASSIC PRAWN COCKTAIL	6.95
Served on shredded iceberg lettuce and coated in Marie-Rose sauce	
HONEYDEW MELON & CHAMPAGNE SORBET	5.50
Served with raspberry coulis	
BAKED WHOLE CAMEMBERT CHEESE FOR TWO	9.95
Flavoured with rosemary and served with crusty garlic bread, roasted cherry tomatoes and onion chutney	

FISH DISHES

TRADITIONAL FISH & CHIPS	12.95
Fresh fillet of haddock cooked to perfection, breaded or in our crispy beer batter, served with chips, a crisp side salad, tartare sauce and a lemon wedge	
PAN FRIED FRESH TROUT	12.95
Served with baby boiled parsley potatoes, samphire and a lemon butter sauce	
KING PRAWN LINGUINE	13.50
Linguine pasta tossed with succulent king prawns, cooked in fresh garlic and chilli butter, topped with crisp rocket leaves	

FROM THE GRILL

8oz SIRLOIN STEAK	19.95
With grilled tomato, flat mushroom, onion rings and hand cut chips	
8oz RIB-EYE STEAK	19.95
With grilled tomato, flat mushroom, onion rings and hand cut chips	
Add a sauce; Peppercorn - 1.95 Diane - 1.95 Whisky - 1.95	
BREADED CHICKEN BURGER	11.95
In a brioche bun with crunchy lettuce leaves and spicy mayo, served with chips, coleslaw and a crisp side salad	
MANORVIEW SIGNATURE BURGER	12.95
Beef burger with homemade pulled pork, chorizo sausage and BBQ sauce, served with coleslaw, chips and a crisp side salad	
SPICY BEAN BURGER	10.95
In a brioche bun with red onions and homemade salsa, served with chips, coleslaw and a crisp side salad	

SIDES

CHIPS	2.95	HOMEMADE COLESLAW	2.50
HAND CUTS CHIPS	3.50	MIXED SIDE SALAD	3.50
ONION RINGS	2.95	GARLIC CIABATTA	3.50
SEASONAL VEGETABLES	3.50	SELECTION OF BREAD WITH OLIVE OIL & BALSAMIC VINEGAR	4.95

DESSERTS

AMARETTO CRÈME BRÛLÉE	5.50	HOT CHOCOLATE FUDGE CAKE	5.50
An Italian twist on a classic French dessert		Served with a scoop of vanilla ice cream	
STICKY TOFFEE PUDDING	5.50	RHUBARB CRUMBLE	5.50
Served with a scoop of vanilla ice cream and hot toffee sauce		Served with hot custard	
TABLET ICE CREAM	5.25	CHEF'S SELECTION OF CHEESE	6.95
Served in a brandy snap basket with hot caramel sauce		Served with onion chutney, fresh grapes and oatcakes	
FRESH STRAWBERRY & VANILLA CHEESECAKE	5.50	We welcome guests with special dietary needs. Please alert your server of any food allergies or intolerances you have & we will do our best to accommodate you.	
Finished with fresh strawberry coated in chocolate		Preparing your meal may take a little longer but we're happy to take the extra time.	