



THE MANOR HOUSE
est. 1780



Dinner Menu



Soups

Beef Tomato and Wild Mint  9
Chive Crème Fraîche

Sweetcorn Velouté 10
Surf Clam and Langoustine, Leek oil and Black Sesame

Starters

Wild Mallard Breast 15
Smoked with Oak and Tیره Tea , Fennel, Orange and Beetroot Salad,
Burnt Apple Purée, Toasted Brioche

Seared King Scallops 17 / 35
Cauliflower Purée, Cured Ham, Rosemary Salsa Verde

Marinated Mackerel Fillet 14
Dill Hollandaise, Pear and Radish Salad, Charred Melon

Glazed Goat Cheese & Courgette Tartlet  12
Sundried Tomato and Chili Jam

*Our menu may contain the following allergens: Milk, eggs, wheat, peanuts, and tree nuts.
Please make us aware of any allergies when ordering.*



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Mains

Garlic Roasted Guinea Fowl Supreme	36
Savoy Cabbage, Celeriac and Potato Galette, Shallot and Tarragon Butter	
Highland Roebuck Loin	38
Pepper Crust, Fire-Roasted Aubergine Purée, Potato Fondant, Oban Whisky Haggis Bon Bon, Red Wine Reduction	
Honey Glazed Salmon	30
Poached Cucumber and Orkney Mussel Sauce, Baked Purple Potato	
Asparagus Potato Gnocchi	13 / 27
Red Pepper Cream Cheese, Basil Sauce	
Butternut Squash and Sweet Potato Filo Parcel	26
Smoked Cheddar, Spinach, Cauliflower, Dried Pumpkin Seeds, Curry Spiced Yoghurt	

Desserts

White Chocolate and Raspberry Meringue	10
Lemon Curd Chantilly	
Pineapple and Coconut Parfait	10
Sweet Cherries, Pistachio Brittle	
Thyme Infused Pannacotta	10
Honeycomb, Strawberry Compote	
Scoop of Sorbet (per scoop)	4

Cheese

Selection of Scottish Cheeses, Homemade Oatcakes, Scottish Ale Chutney (for one / to share)	10 / 15
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