

Menu



denotes Special Price lunch menu, served 12noon – 3.00pm.

This menu is also available on a full price basis, served 12.00noon – 9.00pm

STARTERS

- Thai Fishcake** - honey & cucumber dip  £5.55
- Haggis Neeps n'Tatties Tower** - creamy whiskey jus  £5.55
- Chef's Homemade Soup of the Day** - served with a warm bread roll  £3.95 gf
- Breaded Salt & Pepper Calamari** - garlic & lemon mayonnaise  £5.55 gfa
- Prawn Cocktail** - a modern day twist to a classic dish  £6.55 gf
- Chicken Liver Parfait** - homemade spiced apple chutney & oatcakes  £5.55 gfa
- Wild Mushroom Crostini** - with a balsamic glaze  £5.55 gf
- Pork & Pistachio Terrine** - sourdough bread & a plum compote  £6.55
- Peppernata Brushetta** - toasted focaccia, roasted Mediterranean vegetables £5.55 gf
- East Coast Mussels** - steamed in a delicious broth of wine, garlic & parsley, or rich tomato; served with crusty bread. £9.95
Can be served as a main course, please ask for details.



Special Price Lunch - 1 course: £7.95 | 2 courses: £10.95 | 3 courses: £13.95

please note that smaller portions are served with these dishes

gf – denotes gluten free; gfa – can be modified as a gluten free option

Some of our dishes may contain allergens which could affect your health – if you have any concerns or known allergens, please speak to a member of staff who will advise you of the ingredients used in our dishes.

MAINS

- East Neuk Fillet Haddock** - breaded or battered, with peas, tartar sauce & chips  £14.95 gfa
- Trio of Sliders** – spicy pulled chicken with ‘slaw, burger topped with monterrey jack, pulled BBQ pork with apple relish - served with baby gem & sliced tomato £14.95
- Chicken or Beef Fajitas** – sizzling strips, served with fried peppers & onion, sour cream guacamole & salsa £14.95
- Arriabatta Pasta** – penne with peppers, onion & concasse tomatoes in a spicy chilli tomato sauce  £11.25
- Speciality Sausage** - butcher’s weekly choice, with creamy mash & rich onion gravy  £13.25 gf
- Rich Steak n’Ale Pie** - flaky puff pastry, with seasonal vegetables & chips or creamy mash  £13.25
- Old Manor Burger** - served on a lightly toasted brioche bun – 8oz beefburger with monterrey jack, gherkin, baby gem, sliced tomato, relish & chips £13.25
- Morroccan Lamb & Vegetable Tagine** – lemon couscous & mint yoghurt  £13.95 gf
- Smoked Haddock Mornay** – with a poached egg, Scottish cheddar sauce creamy leek mash  £12.95 gf
- Wild Mushroom Risotto** – parmesan shavings & herb oil  £12.95 gf

DESSERTS

- Warm Chocolate Brownie** - vanilla ice cream  £5.80
- Homemade Ice Creams & Sorbets**  £5.25 gf
- Baked Vanilla Cheesecake** - berry coulis  £5.80 gf
- Mixed Berry Eton Mess**  £6.25 gf
- Crème Brulee** - homemade shortbread £6.25 gf



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Sunday Carvery at the Old Manor

Very popular, and a great family occasion!

Served every Sunday, from 12.30 – 3.00pm.

2 courses - £15.95; 3 courses - £19.95

Booking recommended - 01333 320368

We are also delighted to host functions of any kind here at the Old Manor - from gala dinners, conferences and weddings to small intimate family gatherings.

We always adopt the “can do” approach to fulfil our customers’ wishes, as well as providing the attention to detail for which we have become so well regarded.

For further details please contact:

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01333 320368

