

A Warm Welcome to the  
Old Manor Hotel, where  
attention to detail  
matters.  
From all the Team!

## Menus



Some of our dishes may contain traces of nuts. For customers with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.

Whilst we try our best, occasionally we may miss a small bone in the fish fillet.

All weights stated are uncooked. All prices are inclusive of VAT.

### **\*\*Mobile Phones\*\***

We respectfully request that guests do not use mobile phones or other devices in the dining room, and that they remain switched off.

Thank you for your co-operation.  
Enjoy your meal!

## **Sunday Carvery at the Old Manor**

Very popular, and a great family occasion!

Served every Sunday, from 12.30 – 3.00pm.

2 courses - £15.50; 3 courses - £17.95

**Booking recommended - 01333 320368**

# Dinner Menu

## Starters

### Assiette of Seafood

Smoked salmon slices, grilled langoustine with chilli butter and Indian spiced crab cake with pear chutney **£8.95**

### Haggis Neeps and Tatties

Award winning haggis from our own butcher, John Henderson of Glenrothes, layered with bashed neeps and mashed tatties, served with a whisky cream **£6.95**

### Seafood Chowder

Selection of seafood poached in a light tomato stock, finished with cream and chopped herb, finished with a chilli yogurt and basil dressing **£6.95**

### Cheese and Tomato

Goats cheese croquette, marinated mozzarella, tomato coulis and balsamic tomatoes with ciabatta crisps and mixed herbs **£6.25**

### Chefs Momemade Soup of the Day

Served with a warm bread roll **£3.95**

### Seafood Crostini

Toasted ciabatta bread, topped with classic prawn marie rose, crab crème fraiche and Scottish smoked salmon **£7.95**

### Pigeon Breast Salad

Mustard glazed leaves, baby black pudding, crisp pancetta and red wine jus **£7.95**

### Mussels

Steamed in a smoked haddock and potato broth with spring onions and toasted soda bread **£7.95**

### Seared Scallops

Glazed baby gem leaves, parmesan dressing, boiled egg, anchovies and crisp bacon **£8.95**

### Indian Spiced Crabcake

Coated in a crisp crust, served with a cool refreshing cucumber raita **£7.95**

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## **Fish Selection**

### **Hake and Ham**

Boneless fillet of hake, wrapped in parma ham, served with tomato, basil and roast vegetable ragout, with herb dressing and chilli crème fraiche **£17.95**

### **Spice Crusted Salmon**

Seasoned with Chef Karen's own secret blend of spices, with a bean sprout, pak choi and noodle salad, dressed with fragrant coconut cream **£15.95**

### **Roulade of Plaice and Crab**

Lightly poached in a butter stock, served on steamed rice with wilted spinach, king prawns and finished with a spiced cream **£17.95**

### **Haddock and Chips**

Breaded or battered, with coleslaw, homemade tartare sauce and dressed salad leaves **£12.95**

### **Seafood Linguine**

Chef selection of seafood, bound in a light white wine sauce, with chopped herbs, spinach and parmesan **£12.95**

### **Monkfish Scampi**

Escalope's of monkfish, rolled in breadcrumbs, served with coleslaw, homemade tartare sauce and dressed salad **£17.95**

- All seafood sourced locally and supplied by

**G & J Wilson of St. Monans**

## **From The Chargrill**

Prime cut Scotch steaks

8oz Rib eye, 8oz sirloin or 6oz fillet

Award winning steaks, hung for 28 day for extra tenderness and flavour

Well-seasoned steak, seared over the smoking hot bars, cooked to your liking, served with baked mushroom, grilled tomato, dressed salad and chips

Sauce choice

Red wine, blue cheese and chive or whisky **£2.95**

**Rib eye steak £22.95, Sirloin steak £23.95, Fillet steak £27.95**

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## **Main Course**

### **Venison from Perthshire**

Seared medallion, cut from the saddle, served with our butcher own venison haggis, accompanied with a venison, port and tomato ragout, crushed potato cake and carrot puree **£24.95**

### **(V) Tian of Roasted Vegetables**

Tomato, courgette, mixed pepper and portabella mushroom, layered with melting cheese with buttered spinach, basil, olives and sweet mustard glaze **£10.95**

### **Trio of Pork**

Seared pork fillet, grilled pork belly, baby black pudding, with caramelised baby apples and whisky cream **£16.50**

### **Classic Caesar**

Seasoned leaves, parmesan dressing, ciabatta croutons, anchovies (optional), boiled egg and crisp bacon **£10.95**

Add seared scallops **£5.95**, grilled salmon **£4.95**, crumbled goats cheese **£1.95** or chicken breast **£3.95**

### **(V) Ratatouille Roll**

Selection of vegetables, roasted with tomato, garlic and basil, served on a bed of sweet and sticky oriental noodle **£12.95**

### **Chicken and Haggis**

Breast of chicken, golden ham hock croutons, locally caught haggis hash and red wine reduction **£15.95**

### **(V) Linguine Pasta**

Roasted tomato and red pepper sauce with courgettes, baby mozzarella and wilted spinach, finished with chilli crème fraiche **£11.95**

### **Hot Wok Stir-Fry**

Seared strips of vegetables, glazed with a sweet and sticky oriental sauce, served with egg noodles

Chicken breast **£12.95**, Beef steak **£15.95**, Pork fillet **£14.95**, King prawns **£13.95**, (V) Courgette **£10.95**

### **Old Manor Burgers**

8oz beef burger, 6oz venison and redcurrant, Cajun chicken breast, blue cheese and bacon burger

Toasted brioche bun with relish, mayonnaise, bacon, cheese, tomato and salad accompanied with onion rings and chips **£12.95**

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## Desserts

### Sticky Toffee Pudding

One of the all-time classic, drizzled with toffee sauce and vanilla ice cream £5.95

### Stem Ginger and Orange Crème brulee

Locally supplied free range eggs, from Blyth Farm in Windygates, with rich cream and sugar topping £6.75

### Rhubarb

Refreshing rhubarb ice cream, iced rhubarb parfait and vanilla rhubarb syrup £7.75

### Chocolate Fudge Cake

With vanilla ice cream and chocolate straw £5.95

## Blacketyside Strawberries

### Strawberries and Vanilla Ice Cream

Freshly picked strawberries dusted with vanilla sugar £5.95

### Strawberry Fondue

Melting milk chocolate with marshmallows and strawberries skewers £7.95

### Chefs Strawberry and Cream

Strawberry coulis, white chocolate shard, vanilla panacotta and strawberry jelly £6.95

### Strawberry Cheesecake Fondant £6.95

Something a bit refreshing, why not add a glass of "pimms" to be served with your strawberry dessert £4.50

## Cheese Selection

Dunsire blue cheese, smoked cheddar and creamy brie, with cured parma ham, olives, selection of chutneys and biscuits £8.95

## Anster Cheese

Ideal opportunity to sample all 3 of  
"St. Andrews Farmhouse Cheese Company"  
Award winning cheeses

### Anster, Red Anster and St. Andrews Farmhouse

Simply served, oatcake, celery and chutney £10.95

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## Dessert Wines

### **Sauternes Les Garonnelles**

France – an alluring seduction of heavenly honeyed lemons and limes, with a ripe luscious richness. **£19.00**

### **Campbells Rutherglen Muscat**

Victoria, Australia – deep amber with tawny hues. Rich, fresh raisin fruit aromas, the palate is powerful and balanced with intense fruit supported by mellow oak. **£24.00**



## Gluten Free Menu

### Assiette of Seafood

Smoked salmon slices, grilled langoustine with chilli butter and Indian spiced crab cake with pear chutney **£7.95**

### Seafood Chowder

Selection of seafood poached in a light tomato stock, finished with cream and chopped herb, finished with a chilli yogurt and basil dressing **£6.95**

### Chefs Homemade Soup of the Day

Served with a warm bread roll **£3.95**

### Seafood Crostini

Toasted ciabatta bread, topped with classic prawn marie rose, crab crème fraiche and Scottish smoked salmon **£7.25**

### Pigeon Breast Salad

Mustard glazed leaves, crisp panchetta and red wine jus **£7.25**

### Mussels

Steamed in a smoked haddock and potato broth **£7.95**

### Seared Scallops

Glazed baby gem leaves, parmesan dressing, boiled egg, anchovies and crisp bacon **£8.50**

### Fish Selection

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Well-seasoned steak, seared over the smoking hot bars, cooked to  
your liking, served with baked mushroom, grilled tomato,  
dressed salad and chips

Sauce choice  
Red wine, blue cheese and chive or whisky **£2.95**

**Rib eye steak £22.95, Sirloin steak £23.95, Fillet steak £27.95**

### Venison from Perthshire

Seared medallion, cut from the saddle, served, accompanied with  
a venison, port and tomato ragout, crushed potato cake and  
carrot puree **£23.95**

### (V) Tian of Roasted Vegetables

Tomato, courgette, mixed pepper and portabella mushroom,  
layered with melting cheese with buttered spinach, basil, olives  
and sweet mustard glaze **£10.95**

### Duo of Pork

Seared pork fillet and grilled pork belly, with caramelised baby  
apples and red wine jus **£15.50**

### Classic Caesar

Seasoned leaves, parmesan dressing, ciabatta croutons,  
anchovies (optional), boiled egg and crisp bacon **£10.95**

Add seared scallops **£5.95**, grilled salmon **£3.95**,  
crumbled goats cheese **£1.95** or chicken breast **£2.95**

### Old Manor Burgers

6oz beef burger, Cajun chicken breast or  
blue cheese and bacon burger

Toasted gluten free ciabatta roll, with relish, mayonnaise, bacon,  
cheese, tomato and salad accompanied and wedges **£11.95**



## Desserts

### **Stem Ginger and Orange Crème brulee**

Locally supplied free range eggs, from Blyth Farm in Windygates,  
with rich cream and sugar topping **£6.75**

### **Rhubarb**

Refreshing rhubarb ice cream, iced rhubarb parfait and vanilla  
rhubarb syrup **£7.75**

### **Blacketyside Strawberries**

#### **Strawberries and Vanilla Ice Cream**

Freshly picked strawberries dusted with vanilla sugar **£5.95**

#### **Strawberry Fondue**

Melting milk chocolate with marshmallows and  
strawberries skewers **£7.95**

#### **Chefs Strawberry and Cream**

Strawberry coulis, white chocolate shard, vanilla panacotta and  
strawberry jelly **£6.95**

Something a bit refreshing, why not add a glass of "pimms" to be  
served with your strawberry dessert **£4.50 per glass**

### **Cheese Selection**

Dunsire blue cheese, smoked cheddar and creamy brie, with  
cured parma ham, olives, selection of chutneys **£8.95**

### **Anster Cheese**

Ideal opportunity to sample all 3 of  
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