

Daily Menu

This menu is served 12noon to 8.30pm.

* denotes Special Price Lunch menu, served 12noon to 3.00pm.
1 course - £7.95; 2 courses - £10.95; 3 courses - £13.95

Appetisers

Home Baked Bread Selection	4
sun-dried tomato focaccia, three cheese bloomer, fig loaf with virgin olive oil & balsamic, homemade pesto & black olives	
Seasonal Soup*	3.5
today's homemade soup, served with a warm bread roll	
Smoked Haddock Cullen Skink	4.5
served with a warm bread roll	
Duo of Salmon Roulade	7
fresh salmon mousse & mixed herbs, smoked salmon, crayfish marie rose sauce, pickled cucumber, garnish & crostini	
Garlic Mushrooms*	5.5
sautéed mushrooms on truffle & black olive bruschetta with a fried hen's egg, hollandaise sauce & smoked paprika	
Chicken & Bacon Terrine*	6
smooth parfait of chicken, encased with bacon, chutney & focaccia	
Haggis Neeps n'Tatties*	5
local haggis bon-bons, creamy mash, a puree of neeps with a whiskey & chive sauce	
Moules Mariniere	6
a pot of steaming rope mussels cooked in white wine, shallots & garlic with a parsley cream sauce, and served with a wedge of lemon & home baked bread	

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.

Classic Favourites

Haddock* landed locally in the East Neuk, breaded or battered prime fillet served with garden peas, tartare sauce & chips	13
Sausage & Mash Chef's sausage of the week, black pudding mash with a red wine gravy topped with onion & parsnip crisps	11
Traditional Steak Pie* prime Scotch beef in a rich casserole infused with Caledonia Best served in a pastry shell topped with butter puff pastry with creamy mash or chips & seasonal vegetables	13
Smoked Haddock Mornay* set on herb mash with cheese sauce, topped with a poached hen's egg	13
Moules Frites a pot of steaming rope mussels cooked in white wine, shallots & garlic with a parsley cream sauce, and served with a wedge of lemon & frites	14
<u>Mains</u>	
Salmon* roast fillet of Scottish salmon in a soy, garlic, honey, chilli & spring onion glaze on a noodle & vegetable stir-fry	15
Chef's Pasta of the Day* parmesan shavings & crusty bread	12
Chicken roast supreme of chicken, chargrilled, with a butternut squash puree buttered kale, potato fondant, & parmesan sauce	15
Pork seared fillet of pork, crushed garlic baby potato, buttered kale & a sage jus	16
Vegetarian Moroccan Tagine* butternut squash, sweet potato, aubergine, courgette, chick peas & apricot bound in a tomato based sauce, with sautéed sweet potato	13

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LEVEN ROAD ♦ LUNDIN LINKS ♦ FIFE ♦ KY8 6AJ

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From the Char grill

8oz Ribeye Steak	19
cherry vine tomatoes, sautéed mushrooms & chips	
6oz Flat Iron Steak	13
cherry vine tomatoes, sautéed mushrooms & chips (recommended best cooked rare/ medium rare)	
The Old Manor Burger	10
6oz burger mixed leaves, sliced tomato, gherkin, on a lightly toasted brioche; hand cut chips	
Piri-Piri Chicken Burger	11
mixed leaves, sliced tomato, gherkin, on a lightly toasted brioche, chips	
Burgers – add bacon, cheese 1 each	

Sides & Sauces

Pepper or diane sauce; garlic butter; red wine jus – 2	
Buttered baby new potatoes; buttered kale; house salad - 2	
Onion rings; coleslaw; creamy truffle oil mash – 2	
Red onion & rocket salad – 3	

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Desserts

Chilli, Thyme & Apple Tarte Tatin pear sorbet	6
Sticky Toffee Pudding* warm spiced date sponge, toffee sauce vanilla ice cream	5.5
Old Manor Eton Mess* vanilla pannacotta, mixed berry compote, crushed meringue	5.5
Dark Chocolate Torte minted raspberry sorbet	6
Ice Cream & Sorbets*	5
Selection of Scottish Cheeses chutney & oatcakes	7

Sunday Carvery at the Old Manor

Very popular, and a great family occasion!

Served every Sunday, from 12.30 – 3.00pm
2 courses - £17.95; 3 courses - £22.95

Booking recommended - 01333 320368
or via our website

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The Alternative Menu

This menu is served 12.00noon – 8.30pm.

*denotes Special Price lunch menu, served 12noon – 3.00pm
1 course - £7.95; 2 courses - £10.95; 3 courses - £13.95

The following menu is for anyone who has a gluten intolerance – if you have any concerns or wish to discuss the ingredients used in our dishes, please speak to a member of staff who will be delighted to assist.

Seasonal Soup*	4
today's homemade soup, served with a warm bread roll	
Smoked Haddock Cullen Skink	4.5
served with a warm bread roll	
Duo of Salmon Roulade	7
fresh salmon mousse & mixed herbs, smoked salmon, crayfish marie rose sauce, pickled cucumber, garnish & crostini	
Garlic Mushrooms*	5.5
sautéed mushrooms on truffle & black olive bruschetta with a fried hen's egg, hollandaise sauce & smoked paprika	
Chicken & Bacon Terrine*	6
smooth parfait of chicken, encased with bacon, chutney & crostini	
Moules Marinieres*	6
a pot of steaming rope mussels cooked in white wine, shallots & garlic with a parsley cream sauce, a wedge of lemon & home baked bread	
<u>Mains</u>	
Haddock*	13
landed locally in the East Neuk, breaded or battered prime fillet served with garden peas, tartar sauce & chips	
Traditional Steak Casserole*	13
prime Scotch beef in a rich casserole infused with Caledonia Best, with buttered new potatoes or creamy mash & seasonal vegetables	
Smoked Haddock Mornay*	13
set on herb mash with cheese sauce, topped with a poached hen's egg	

Moules Frites	14
a pot of steaming rope mussels cooked in white wine, shallots & garlic with a parsley cream sauce, served with a wedge of lemon & frites	
Chef's Pasta of the Day*	12
parmesan shavings	
Pork	16
seared fillet of pork, crushed garlic baby potato, buttered kale & a sage jus	
Vegetarian Moroccan Tagine*	13
butternut squash, aubergine, courgette, chick peas & apricot bound in a tomato based sauce, with sautéed sweet potato	
<u>From the Char grill</u>	
8oz Ribeye Steak	19
cherry vine tomatoes, sautéed mushrooms & chips	
6oz Flat Iron Steak	13
cherry vine tomatoes, sautéed mushrooms & chips (recommended best cooked rare/ medium rare)	
The Old Manor Burger	10
6oz burger mixed leaves, sliced tomato, gherkin, on a lightly toasted roll, with chips	
Piri-Piri Chicken Burger	11
mixed leaves, sliced tomato, gherkin, on a lightly toasted roll, with chips	
Burgers – add bacon, cheese 1 each	
<u>Sides & Sauces</u>	
Pepper or diane sauce; garlic butter; red wine jus – 2	
Buttered baby new potatoes; buttered kale; house salad - 2	
Coleslaw; creamy truffle oil mash – 2	
Red onion & rocket salad – 3	
<u>Desserts</u>	
Old Manor Eton Mess*	5.5
vanilla pannacotta, mixed berry compote, crushed meringue	
Ice Cream & Sorbets*	5
Selection of Scottish Cheeses	7
chutney & oatcakes	



THE
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