



# TABLE MANORS

## ESCAPE THE ORDINARY

### BISTRO MENU

5.30 to 7.30pm

### STARTERS

|  |    |
|--|----|
| <b>CHEF'S SOUP OF THE DAY</b>                    | £5 |
| Homemade Bread                                   |    |
| <b>TABLE MANORS' HOUSE SALAD</b>                 | £5 |
| <b>GOATS CHEESE MOUSSE</b>                       | £6 |
| Pickled Beetroot, Beetroot Puree, Apple, Walnut  |    |
| <b>RILLETE OF SALMON</b>                         | £6 |
| Horseradish, Dill, Oatmeal Loaf                  |    |
| <b>CONFIT LEG OF CHICKEN</b>                     | £6 |
| Cos, Crouton, Pancetta, Anchovy, Caesar Dressing |    |
| <b>POTTED DUCK</b>                               | £7 |
| Slow Cooked Duck, Orange Jam, Toasted Brioche    |    |

## MAIN COURSES

|   |     |
|---|-----|
| <b>CLUB SANDWICH</b>  | £10 |
| Chicken, Bacon, Egg, Mayo   |     |
| <b>TRUFFLE MACARONI</b>   | £10 |
| Charred Tomato, Arran Smoked Cheddar                                |     |
| <b>SCOTCH BEEF BURGER</b>   | £12 |
| Brioche Bun, Beef Tomato, Baby Gem, Maple Roasted Sweet Potato      |     |
| <b>BEER BATTERED FILLET OF HADDOCK</b>                              | £13 |
| Hand Cut Chips, Pickled Vegetable Salad                             |     |
| <b>ORGANIC SALMON</b>   | £13 |
| Salmon Fillet, Charred Asparagus, Crushed Potatoes, Sauce Vierge    |     |
| <b>8OZ RIBEYE STEAK</b>   | £22 |
| Triple Cooked Chips, Vine Tomato, Mushroom Ragout, Peppercorn Sauce |     |
| <b>CHEF'S DAILY WHIM</b>  |     |
| Ask for details   |     |

## DESSERTS

|   |    |
|---|----|
| <b>ICE CREAM</b>                              | £6 |
| Chefs Selection of Black Isle Dairy Ice Cream |    |
| <b>ETON MESS</b>                              | £6 |
| Crushed Meringue, Berries, Raspberry Sorbet   |    |
| <b>STICKY TOFFEE PUDDING</b>                  | £6 |
| Butterscotch Sauce, Vanilla Ice Cream         |    |
| <b>VANILLA RICE PUDDING</b>                   | £6 |
| Strawberry Compote, Shaved White Chocolate    |    |
| <b>PEAR, FIG, FRANGIPANE TART</b>             | £6 |
| Clotted Cream, Candied Orange                 |    |



## TABLE MANORS

ESCAPE THE ORDINARY

### FINE DINING MENU

7pm onwards

#### STARTERS

**GREEN VELVET**

£6

Broccoli Veloute, Wild Nettle, Almonds

**IT'S NOT JUST HAM, EGG & PEAS**

£6

Poached Duck Egg, Ham Hock, Variations of Pea, Ramson

**ON A LINE, IN A ROLL**

£7

John Ross Smoked Salmon, Hot Smoked Salmon, Celeriac, Samphire

**SHE SELLS SEASHELLS**

£9

King Scallop, Apple, Hazelnut, Cauliflower

## MAIN COURSES

**NATURE'S GARDEN** *£12*

Salt Crusted Vegetable Summer Salad, Foraged Herbs,  
Burnt Onion Puree, Mushroom Soil

**SEA TROUT, ASPARAGUS TEXTURES** *£15*

Fillet of Sea Trout, White Asparagus, Green Asparagus,  
Jersey Royals, Watercress

**WHAT DO YOU GET WHEN YOU HAVE TWO CUTS OF PORK** *£16*

Pork Fillet, Pie of Pork Shoulder, Parsley Potato Mousseline,  
Onion, Savoy Cabbage, Apple Reduction

**BIT OF A GAMBOL** *£18*

Loin of Lamb, Lamb Breast, Crispy Potato, Florets & Stalks of Broccoli,  
Madeira Jus

**TO BEEF OR NOT TO BEEF** *£23*

Beef Fillet, Beef Cheek, Spinach, Wild Mushrooms, Truffle Jus

## DESSERTS

**CONNAGE & ARRAN CHEESE** *£8*

Selection of Connage & Arran Cheese, Arran Oatcakes, Pickled  
Walnut, Quince, Grapes

**MIND YOUR MANORS, INDULGE YOURSELF** *£6*

Chocolate Ganache, Raspberry, Mint

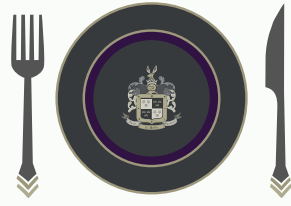
**A JAR FULL OF LEMON** *£6*

Lemon Cream, Meringue, Lemon Gel, Lemon Sorbet

**BLACK ISLE DAIRY** *£6*

Coffee Bean Ice Cream, Pure Milk, Salted Caramel, Smooth Pistachio

Tea, Coffee, Hand Crafted Petit Fours *£3.50*



## KIDS MENU

### STARTERS

Melon, Fruit, sorbet (v) (gf)  
Chefs Soup of the day  
Cheesy garlic bread  
Chicken Goujons, Lemon Mayonnaise

### MAINS

Battered or breaded haddock, Chips, Peas  
Roast Breast of Chicken, with potatoes and vegetables or salad and  
chips  
Penne pasta, Bell Pepper, Tomato sauce  
Macaroni cheese

### DESSERTS

Mixed ice cream  
Warm chocolate brownie with chocolate ice cream  
Strawberry ice cream, Marshmallow  
Fruit salad

*2 courses £12 | 3 courses £15*