

At the Best Western Kings Manor Hotel we are always willing to suit your tastes, if you prefer any dishes done differently please ask and we will try our best to accommodate your request.

Iain Young
Head Chef



If you suffer from any food allergies please advise your waiter or waitress.

We cannot guarantee any dish is free from nuts or nut derivatives, nor that fish dishes do not contain fish bones. We will not knowingly sell any food required to be labelled as containing GM materials.

Starters

Chef's Daily Selection	£3.95
Today's Soup	£3.50
Assiette of Melon with Seasonal Berries ♡ © <i>With vanilla syrup ,basil & cracked black pepper</i>	£3.95
Chicken Liver Parfait and Toasted Brioche <i>With white truffle & black pepper butter & red onion marmalade</i>	£4.75
Home Cured Beetroot Salmon Gravavlax ♡ <i>With chive & lemon crème fraiche</i>	£4.75
Chilli and Ginger Prawns <i>Dressed with basil oil & crisped toast</i>	£4.95
Provençal Vegetable Tian ♡ ♡ © <i>On wild rocket salad with red pepper jus</i>	£3.95

♡ Suitable For Vegetarian ♡ Healthy Option © Celiac Friendly

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Mains

We cook all our main courses to order please allow time to prepare

Chef's Daily Selection	£11.25
Monkfish and Garlic Crushed Potatoes © <i>Wrapped with basil & parma ham</i>	£13.50
Roast Salmon Fillet and Wild Mushroom Crushed Potatoes © ♥ <i>With mixed herb oil & balsamic reduction</i>	£11.50
Rump of Lamb and Root Vegetable Casserole © <i>With rosemary & red wine gravy</i>	£12.25
Pan Fried Chicken Breast and Shallot Potatoes <i>With fine green beans & a rose petal harissa</i>	£11.25
Red Onion & Plum Tomato Tatin ▼ ♥ <i>Accompanied by a rocket & parmesan salad with tomato salsa dressing</i>	£9.50
Poached Smoked Haddock and Lightly Poached Egg <i>On sauté baby spinach with coarse grain mustard cream</i>	£11.25
Chargrilled 10oz (283g) Scottish Ribeye Steak © <i>With baked mushrooms, hand cut fries & watercress</i>	£15.50
Chargrilled 8oz (224g) Scottish Fillet Steak © <i>With baked mushrooms, hand cut fries & watercress</i>	£17.50

But please choose your favourites from our side orders.

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Side Orders and Salads

Panache of Vegetables V	£1.50
Roasted Carrots with Caraway Seeds V	£1.75
Sauté Green Beans with Shallots V	£2.25
Garlic Crushed Potatoes V	£1.75
Hand Cut Fries with Garlic Butter V	£2.25
Fries with Rock Salt V	£1.95
Mixed House Salad with Dressing	£1.75
Rocket & Parmesan Salad with Balsamic Reduction	£1.75

Here at the Kings Manor Hotel we try to support our local suppliers so that we get the best fresh, seasonal produce with a minimum impact on the environment. Some of the suppliers we use in the kitchen are

Campbell Brothers, Bonnyrigg for meats

George Campbell, Leith for fish

Caledonian Larder & Wild Tastes for speciality produce

Mark Murphy, Loanhead for fruit & vegetables

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Desserts

Chef's Daily Selection	£4.00
Raspberry Cheesecake V <i>With a fruit sorbet & tuille biscuit</i>	£3.75
Marmalade Sponge Pudding V <i>With crème anglaise</i>	£3.75
Selection of Ice Creams and Sorbets V	£3.50
White Chocolate and Blueberry Samosa V <i>Accompanied by strawberries and a vanilla pod ice cream</i>	£4.25
Pineapple Carpaccio V <i>Thinly sliced rings of pineapple with vanilla panna cotta</i>	£4.25
A Selection of Cheese V <i>With biscuits & fruit chutney</i>	£5.25

V Suitable For Vegetarians ♥ Healthy Option © Celiac Friendly

Coffee and Tea

Coffee and Mints	£1.65
Pot of Tea and Mints	£1.45
Liqueur Coffee and Mints <i>Your Choice of Liqueur, Filter Coffee and Fresh Cream</i>	£3.00
Cappuccino and Mints	£1.75
Espresso and Mints	£1.40

We use Fairtrade Beans in All Our Espresso Based Coffees

