



TABLE MANORS
ESCAPE THE ORDINARY



3 Course £30

Halibut

Cods roe, crab, dill

OR

Chicken

Foie Gras, beetroot, chive

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**Sea Trout**

*Arbroath smokie, broccoli, anchovy*

**OR**

**Lamb**

*Black garlic, cauliflower, jus*

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Chocolate

Rhubarb, custard, clotted cream

OR

Blue Cheese

Oatcakes, grapefruit, port

Add wine pairings £15

5 Course £40

Halibut

Cods roe, crab, dill

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**Chicken**

*Foie Gras, beetroot, chive*

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Sea Trout

Arbroath smokie, broccoli, anchovy

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**Lamb**

*Black garlic, cauliflower, jus*

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Chocolate

Rhubarb, custard, clotted cream

Add wine pairings £20

6 Course £50

Halibut

Cods roe, crab, dill

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**Chicken**

*Foie Gras, beetroot, chive*

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Sea Trout

Arbroath smokie, broccoli, anchovy

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**Lamb**

*Black garlic, cauliflower, jus*

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Chocolate

Rhubarb, custard, clotted cream

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**Blue Cheese**

*Oatcakes, grapefruit, port*

**Add wine pairings £25**

Each guest must have the same number of courses per table, this is to bring the best flow of service to allow you the most enjoyable dining experience at Table Manors Restaurant

All menus include your choice of tea, coffee and petit fours

**If you have any allergies, please inform a member of staff and we will be happy to assist you.**