

# The MANSEFIELD HOTEL

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## Appetisers

<b>Freshly Baked Homemade Bread and Oils</b>	£3.00
<b>Green Olives</b>	£3.00
<b>Freshly Baked Garlic Bread</b>	£3.75

## Starters

<b>Our Homemade Soup of the Day</b>	£7.50
<i>Served with Freshly Baked Homemade Bread</i>	
<b>Haggis Bites</b>	£7.50
<i>Local Butcher's Haggis, Coated in Crisp Batter. Served with Dressed Salad and Whole Grain Mustard Mayonnaise</i>	
<b>BBQ Glazed Pork Belly</b>	£7.50
<i>Braised Tender Pork Belly, glazed with a Sweet &amp; Smokey BBQ Sauce, set on a Chorizo Mac &amp; Cheese</i>	
<b>Scottish Smoked Salmon</b>	£10.50
<i>Associated Seafoods local Smoked Salmon Served with Capers, wrapped half Lemon and Buttered Brown Bread</i>	
<b>Wild Mushrooms</b>	£7.50
<i>Sauteed in Garlic Butter, set on a toasted Brioche, accompanied with a free-range Poached Egg</i>	
<b>Lemon Sole Goujons</b>	£9.25
<i>Hand-breaded and lightly fried, served with crisp side Salad, Tartar Sauce and wrapped half Lemon</i>	
<b>Atlantic Prawn Cocktail</b>	£8.95
<i>Iceberg Lettuce, Cherry Tomato and Cucumber, bound in a classic Marie Rose dressing. Dusted with Paprika and served with Buttered Brown Bread and wrapped half lemon</i>	
<b>Tomato and Mozzarella Salad</b>	£7.50
<i>Traditional Italian salad, served with sliced Tomatoes and Mozzarella. Garnished with Pesto, Pitted Olives &amp; Glazed with Balsamic Dressing</i>	
<b>Vegetable Pakora</b>	£7.25
<i>Marinated in our own Spice recipe, accompanied with a Tomato Salsa and Mango Chutney Dip</i>	

## Side Dishes

<b>Freshly Baked Garlic Bread</b>	£3.75
<b>Hand-Cut Potato Chips</b>	£3.75
<b>Sweet Potato Fries</b>	£3.75
<b>Hand Battered Onion Rings</b>	£3.50

*Our dishes are prepared fresh to order by our team of Chefs,  
anything we can do to enhance your experience please feel free to  
ask.*

*If you have any Dietary Requirements or Allergies, our Staff will be  
happy to assist you with your menu choice  
Please note our dishes may contain nuts or traces of nuts*

## Mains

<b>Medallions of Aberdeen Angus Beef Fillet</b>	£33.50
<i>Prepared either Pink or Cooked Through Served with Sauteed Potatoes, Chefs Selection of Seasonal Vegetables and a choice of Peppercorn Cream Sauce or a Whisky Demi Glaze</i>	
<b>10oz Sirloin</b>	£32.50
<i>(Pre-Cooked Weight) Served with roasted Vine Tomatoes, Flat Cap Mushrooms and Hand-Cut Chips</i>	
<b>Steak Sauces</b>	
Blue Cheese	£2.95
Peppercorn	£2.95
Red Wine & Mushroom	£2.95
Garlic Butter	£1.75
<b>Hog Roast Pork Sausages</b>	£18.25
<i>Using local pork, set on a Buttered Leek &amp; Potato Mash, topped with Rich Onion Gravy made using Local Windswept Stout, finished with Crispy Onions</i>	
<b>Aberdeen Angus Beef Stir Fry</b>	£19.50
<i>Marinated Strips of Aberdeen Angus Beef, Flash Fried in our Chinese Wok Burner with Crisp Fresh Vegetables, Egg Noodles and a Sweet Chilli &amp; Soy Sauce</i>	
<b>Highland Loin of Venison</b>	£23.25
<i>Served with Sauteed Potatoes, Roasted Carrots, Stornoway Black Pudding and a Redcurrant Jus</i>	
<b>Chicken Balmoral</b>	£18.50
<i>Stuffed with local Haggis &amp; wrapped in Bacon. finished with baby roast Potatoes, Chef's Selection of Vegetables and a Peppercorn Sauce</i>	
<b>Westcoast Fillet of Seabass</b>	£19.50
<i>Served with a Garlic &amp; Herb Butter, Sauteed Potatoes and Shaved Fennel &amp; Apple Salad</i>	
<b>Scottish Salmon</b>	£18.75
<i>Local Scottish Salmon, pan-seared and served with Baby Potatoes, Green Beans and Lemon &amp; Parsley Cream Sauce</i>	
<b>Fillet of Haddock</b>	£17.50
<i>In your choice of Crumb or Batter, with Hand-Cut Chips, Garden Peas, Wrapped Half Lemon and Tartar Sauce</i>	
<b>Cajun Chicken Goujons</b>	£17.50
<i>Strips of marinated Chicken Breast, coated in Crisp Batter. Served with Hand- Cut Chips, Crisp Salad and Garlic Mayonnaise</i>	
<b>Mansefield Macaroni</b>	£14.50
<i>Our classic Cheese sauce made with local Dunlop Cheddar and Parmesan, with Homemade Garlic Bread</i>	
<b>Add In:</b>	
Chorizo	+£3.50
Sun Blushed Tomato & Herb	+£3.50
<b>Vegetable Stirfry</b>	£14.50
<i>Fresh Selection of Vegetables, Mushrooms &amp; Cherry Tomatoes flash fried in our Chinese Wok Burner with Egg Noodles and a Sweet Chilli &amp; Soy Sauce</i>	