



Welcome to Lauders here at the BEST WESTERN Kings Manor Hotel. I am sure you will enjoy your meal prepared by the kitchen team. We are always willing to try and suit your tastes, if you prefer any dish done differently please ask and we will try our best to accommodate your request. If you have any specific dietary requirements or allergy please don't hesitate to let us know or ask about ingredients for a dish. We endeavour to support our local suppliers, some of which are listed below, so that we get the best fresh seasonal produce with minimum impact on the environment.

Slainte!
Iain Young, Head Chef

Butchery - Scottish Quality Meats Loanhead, Campbell Brothers Bonnyrigg,

Fish - George Campbell Leith

Fruit & Vegetables – Mark Murphy Edinburgh,

Speciality Produce - Caledonian Larder Stirling, Wild Tastes Kirkcaldy,

Di Rollo's Ice Cream Musselburgh

Coffee & Tea - Brodies Coffee & Tea Merchants Musselburgh.

Lauders

Chef's Soup of The Day with crusty bread	V	£4.25
Peppered Mackerel Salad with sesame seeds, soy & chilli dressing	C	£5.25
Oriental Fruit Platter with pineapple sorbet	V C	£4.25
Mussels Bowl with tomato & garlic sauce	C	Starter £5.25 Main £9.75
Garlic Mushroom Duxelle & Tomato Bruschetta with balsamic glaze	C	£5.25
Chilli & Ginger Tiger Prawns with crusty bread		£7.25
Chef's Starter of the Day		£4.95

Roasted Chicken Breast with sundried tomato mousse, olive crushed potatoes & harrissa scented cream	C	£10.75
Slow Cooked Belly of Pork with sautéed pak choi, spiced lentils & oriental jus		£10.75
Baked Salmon Fillet with potato scales char grilled courgettes & tomato and coriander salsa	C	£10.75
Pea & Mint Risotto with gorgonzola cheese and herb oil	V C	£9.25
Char Grilled Scottish Ribeye Steak with roasted onions, mushrooms, tomato & fries (8oz/227g pre cooked)	C	£16.75
Chef's Fish Dish of The Day		£10.75
Beef, Green Pepper, Onion & Chilli Sizzle Platter with sesame noodles		£10.25
Chef's Meat Dish of The Day		£10.75

Selection of Ice Cream with warm toffee sauce	V C	£4.25
Choc - O - Lot , chocolate brownie, white chocolate chip ice cream with chocolate sauce	V	£4.95
Lemon Tart with poached oranges & basil syrup	V	£4.25
Chef's Dessert Dish of The Day	V N	£4.50
Chef's Cheesecake of The Day	V N	£4.95
Cheeseboard with oatcakes & fruit chutney	V N	£7.50

Lambert's

Chef's Soup of The Day with crusty bread V	£4.25
Ham Hough, Mushroom & Grain Mustard Terrine with apricot chutney C	£5.25
Melon & Pineapple Tian with vanilla syrup & raspberry sorbet V C	£4.25
Mussels Bowl with white wine parsley & cream C Starter £5.25 Main	£9.75
Chef's Starter of The Day	£4.95
Chilli & Ginger Tiger Prawns with crusty bread	£7.25
Hot Smoked Salmon Caesar Salad with fresh parmesan & croutons	£5.25

Venison & Root Vegetable Pie with buttered cabbage, and chive mash potato	£10.75
Ricotta & Spinach Ravioli with tomato & basil sauce & vegetable crisps V	£9.25
Pan Fried Trout Fillet with provencal vegetables buttered gnocchi & lemon cream sauce	£10.50
Thai Green Turkey Curry with coconut, coriander & lime rice C N	£10.75
Char Grilled Scottish Ribeye Steak with roasted onions, mushrooms, tomato & fries (8oz/227g pre cooked) C	£16.75
Chef's Fish Dish of The Day	£10.75
Cajun Spiced Chicken & Vegetable Sizzle Platter with sesame noodles	£10.25
Chef's Meat Dish of The Day	£10.75

Selection of Fruit Sorbets with berry compote V C	£4.25
Blackberry Parfait white honeycomb & apple sponge V	£5.25
Blueberry & White Chocolate Samosas with vanilla ice cream V	£5.25
Chef's Dessert Dish of The Day V N	£4.50
Chef's Dessert of the Day	£4.50
Cheeseboard with oatcakes & fruit chutney V N	£7.50

Lambert's

Chef's Soup of The Day with crusty bread V	£4.25
Mushroom Gratin with toasted olive bread V	£5.50
Melon & Parma Ham with rocket, black pepper & basil oil C	£4.95
Mussels Bowl with lightly curried sauce C	Starter £5.25 Main £9.75
Courgette & Sweetcorn Fritters with spicy tomato sauce V	£4.50
Chilli & Ginger Tiger Prawns with crusty bread	£7.25
Chef's Starter of the Day	£4.95

Pork Wrapped in Cured Ham with dijon mustard, fresh herbs & garden peas	£10.75
Char Grilled Chicken Breast with mixed bean cassoulet & buttered linguini	£10.75
Vegetable Stir Fry with hoi sin sauce & egg noodles V	£10.25
Pan Fried Sea Bass with cous cous, cauliflower florets, saffron & tomato cream	£10.75
Char Grilled Scottish Ribeye Steak with roasted onions, mushrooms, tomato & fries (8oz/227g pre cooked) C	£16.75
Chef's Fish Dish of The Day	£10.75
Quorn, Black Bean Sauce, Mange Tout, Carrot & Red Onion Sizzle Platter with sesame noodles V	£9.75
Chef's Meat Dish of The Day	£10.75

Selection of Ice Cream with warm chocolate sauce & crushed cinder toffee V	£4.25
Orange Crème Brulee with milk chocolate chip cookie V	£4.95
Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream V	£4.95
Chef's Dessert Dish of The Day V N	£4.50
Chef's Cheesecake of The Day V N	£4.95
Cheeseboard with oatcakes & fruit chutney V N	£7.50

Ice Creams