



KITCHEN & COCKTAILS

PUDDING all £8

POACHED PEAR
chocolate sauce & crumble

CHOCOLATE ORANGE MOUSSE
candied clementine

LEMON TART
clotted cream ice cream

ICE CREAM & SORBET 2 scoop £4.5 3 scoop £6.5

CLOTTED CREAM
ice-cream

BRANDY BUTTER
ice-cream

CLEMENTINE & CLOVE
sorbet

APPLE & CINNAMON
sorbet

AFTER DINNER DRINKS

TORRES MOSCATEL
£7.5 gls £30 btl 500ml

DOW'S VINTAGE PORT
£5 gls

SAUTERNES LES GARONNELLES
£8.5 gls £25.5 btl 375ml

COLOSIA PEDRO XIMINEZ SHERRY
£5 gls

PERE MAGLOIRE 12YR CALVADOS
£6.5 gls

CHEESE 3 for £9 or 5 for £12

Our artisan cheese selection is from I.J Mellis - their range of farmhouse cheese has an unrivalled flavour & quality.

CASHEL BLUE (v)
Soft and creamy, with a subtle savoury flavour. As it ages a gentle spiciness emerges.

DRIFTWOOD (v)
Lemony & mussey goats cheese with a smooth, creamy texture.

LOCH ARTHUR CHEDDAR (v)
Young, organic cheddar with a well developed savoury and nutty flavour.

(v) = cheese suitable for vegetarians

BARON BIGOD BRIE
Buttery brie-style cheese with a bloomy rind. Savoury & just the right amount of salt.

AULD REEKIE
Delicately smoked cheese with a lactic tang. Made by Cambus O'May in Royal Deeside.

COCKTAILS

BANOFFEE MONKEY £9
Monkey Shoulder whisky, Crème de Banane, quail egg, cream, demerara, sea salt, & Chocolate bitters.

ESPRESSO MARTINI £8.5
Makers Mark bourbon, Tia Maria, hazelnut, vanilla & fresh espresso.

RUM 'N' RAISIN OLD FASHIONED £9
Brugal 1888 rum, Pedro Ximinez sherry, Crème de Figue, cinnamon & Angostura bitters.

AZTEC COCOA £9
Montelobos Joven Mezcal, allspice, dark chocolate, muscovado, milk, chipotle & smoked paprika.

T: 0131 557 0330 ~ www.monteithsrestaurant.co.uk

All prices include VAT, Please note a 10% service charge will be added for parties of six or more

If you have any allergy or dietary requirements please ask your server as a full allergen menu is available on request. Please be aware our kitchen does contain nuts & other allergens. Cocktails may contain egg white, nuts & other allergens.