



KITCHEN & COCKTAILS

DESSERT

all desserts £7.5

RHUBARB FOOL

rhubarb sorbet, meringue & nougat

CHOCOLATE FUDGE CAKE

cherry meringue ice-cream

CRÈME FRAÎCHE TART

vanilla, ginger & lime ice cream

APPLE, PEAR & DATE CRUMBLE

vanilla custard

AFTER DINNER DRINKS

TORRES MOSCATEL

£6 gls £30 btl 500ml

SAUTERNES LES GARONNELLES

£8.5 gls £25.5 btl 375ml

DOW'S VINTAGE PORT

£5 gls

COLOSIA PEDRO XIMINEZ SHERRY

£5 gls

PERE MAGLOIRE 12YR CALVADOS

£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.

THE WESTRAY WIFE

Cheddar, Scotland
Salty, semi-firm & punchy
washed rind cheese from
Orkney. (v)

AIKET

Soft, Scotland
Mould ripened cow's milk
cheese produced in a Brie
style - mild, fresh & earthy. (v)

LANARK BLUE

Ewe's, Scotland
A tangy, complex & creamy
handmade offering from
Arrington Cheese. (v)

BONNET

Goats, Scotland
Hard pressed, firm & tangy
cheese from Dunlop Dairy with
a bright & lemony palate. (v)

CAMBUS O'MAY

Hard, Scotland
Crumbly & complex two day
curd cheese with a uniquely
creamy texture.

(v) - suitable for vegetarians

COCKTAILS

SALT MALT FLIP (e) £8.5

Talisker Skye malt, Dark Island beer, burnt
salted caramel, a hen's egg & Mozart
Chocolate bitters.

ESPRESSO MARTINI (n) £8.5

Knob Creek bourbon, Kahlua liqueur,
Franjelico liqueur, fresh espresso & house
vanilla syrup.

RUM 'N' RAISIN OLD FASHIONED £8.5

Mount Gay Black Barrel rum, Colosia Pedro
Ximinez sherry, Crème de Figue, house
cinnamon syrup & Angostura bitters.

CHOCOLATE BOURBON £9

Knob Creek bourbon, whole milk, grated
chocolate & golden syrup.

(n) - contains nuts (e) - contains egg white

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

Full allergen information available on request.