



MONTEITHS

KITCHEN & COCKTAILS

COCKTAILS

QUINQUIN FIZZ £8

RinQuinQuin Peach aperitif, demerara sugar, Fee Brothers Whisky Barrel bitters & Da Luca Prosecco.

SLOE 75 £9

Sipsmith Sloe gin, lemon juice, rosemary syrup, Angostura bitters & Da Luca Prosecco.

VIOLET ROYALE (e) £9.5

Ketel One vodka, Violet liqueur, lemon juice, orgeat syrup, Peychaud's bitters & Da Luca Rose Prosecco.

BREAD & NIBBLES

BREAD BOARD £4

homemade butter

SMOKED BACON RASHERS £4

butterscotch

GORDAL OLIVES £4

house marinated

LUNCH

ARBROATH SMOKIE RISOTTO £14.5

soft poached egg

CHICKEN CAESAR £10.5

gem lettuce, white anchovy & cambus o'may shavings

FISH & CHIPS £14.5

mushy peas & house tartare, beer battered or grilled

STEAK BURGER £13.5

cheddar & bacon, pickles & triple cooked chips

HAGGIS £13.5

neeps & tatties

RUMP STEAK £16.5

triple cooked chips, béarnaise or peppercorn

STARTERS

SEARED SCALLOPS £11.5

bacon & cauliflower

ARBROATH SMOKIE RISOTTO £8.5

soft poached egg

VENISON HAGGIS £7.5

wild berries & port

SEAFOOD CHOWDER £8.5

mussels, clams, salmon & smoked haddock

HERITAGE TOMATO £7.5

pickled beetroot & caper dressing

LIVER PARFAIT £8

port jelly & sourdough toast

CRISPY SQUID £8.5

coriander & pickled onion

SALMON TARTARE £9

lime, spring onion & caviar

MAINS

SEAFOOD

PAN ROASTED SALMON £19.5

sundried tomato & seaweed beurre blanc

WHOLE LEMON SOLE £26

cockles, seaweed & lemon butter

HALIBUT £24

wild mushroom, cockles & veloute

MEAT

VENISON SADDLE £26

cauliflower, spring onion & smoked beetroot

ROAST CHICKEN £18

haggis, shallot & turnip, peppercorn sauce

LAMB RUMP £21

minted peas & smoked garlic

STEAK

We source the best Scottish beef from one of the country's most celebrated artisan butchers. The family run business has operated since the 1800's and is renowned for the finest Scotch beef. All our beef is dry aged to a minimum of 35 days to increase flavour & tenderness. Our steaks are served with triple cooked chips, roasted vine tomatoes & your choice of sauce - Béarnaise or Peppercorn.

RIB-EYE £28  
225g

FILLET £33  
225g

CHATEAUBRIAND £65  
500g for two

SIDES

TRIPLE COOKED CHIPS £4 sea salt

MASH £4 black pepper

CRISPY KALE £3.5 brown butter

WILD MUSHROOMS £4 smoked garlic

GREEN PEAS £3.5 pancetta

GARDEN SALAD £3 vinaigrette

HERITAGE TOMATO £4 caper dressing

TENDERSTEM BROCCOLI £4 chilli butter

JERSEY ROYALS £4 sea salt & butter

ONION RINGS £3.5 beer battered