

MONTEITHS

BAR BITES

RAREBIT TOASTS onion jam	6.5	BLACK PUDDING SAUSAGE ROLL brown sauce	6.5
HAGGIS BON BONS chilli ketchup	7.5	FRIED GOATS CHEESE tarragon	7.5
GORDAL OLIVES lemon, garlic, chilli	5	NATURAL OYSTERS Tabasco, shallot vinegar	(each) 3

STARTERS

DUCK LIVER PARFAIT apple, hazelnut, pickled shallot	9.5	SMOKED HAM HOCK TERRINE sauce gribiche, house pickles	9.5
CRAB SALAD confit tomato, sea herbs, lemon oil	14.5	BURRATA courgette, pesto, herb oil,	10.5
CURED SALMON beetroot, horseradish	12.5	HAGGIS fried potato, crispy onions, swede	9

MEAT

ROAST CHICKEN garden veg, brown butter, creamed mash	19.5	COD peas, broad beans, fried potato	19.5
LAMB savoy cabbage, spring onion, jus	24	SEABASS spring onion hollandaise, tomato, beurre blanc	22
VENISON burnt onions, tarragon, confit garlic	28	ROAST HALIBUT creamed leeks, peas, bacon, herb oil	28

VEG

ROAST SQUASH salsa verde, toasted almonds, tenderstem	19	POTATO DUMPLINGS Café de Paris butter, herb crumb	19
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SIDES

TRIPLE COOKED CHIPS sea salt	5
BABY GEM herb dressing	4.5
WARM POTATO SALAD pickled shallots	5
CUCUMBER SALAD green goddess, mint	4.5
TENDERSTEM BROCCOLI spring onion hollandaise	5
CREAMED MASH brown butter sauce	4.5
COMPANY BAKERY SOURDOUGH house butter	4.5

PUDDING

CHOCOLATE MOUSSE vanilla ice cream, caramel, hazelnut	8
TREACLE TART clotted cream	8
I.J MELLIS CHEESE raw honeycomb, & charcoal crackers	13.5



Please ask your server if you have any allergy or dietary requirements. Please be aware our kitchen does contain nuts & other allergens. Full allergens information available on request. All single use menus are recycled.

