

# MONTEATHS RESTAURANT



At Monteaths Restaurant, we are all about quality locally sourced produce, cooked to perfection.

We are sure that you will, no matter what your tastes with regards to food, find something that is going to excite your taste buds; a restaurant is very much a place of discovery, a place for sharing food and anticipating the delights of your chosen dish.

Food allergies & intolerances - if you have a food allergy or intolerance, please highlight this with us prior to placing your order and our waiting staff can help guide you through the menu.

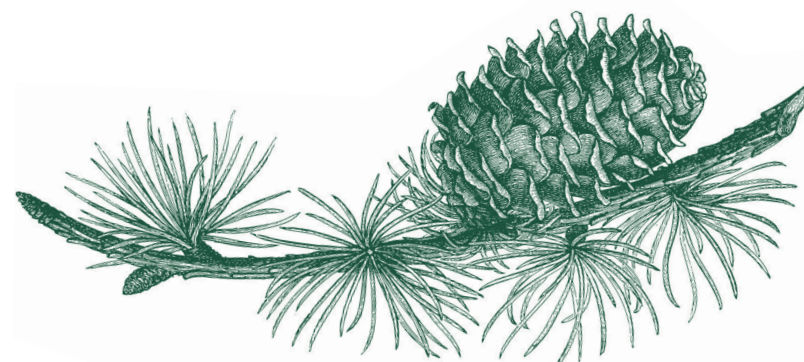
All prices inclusive of vat at the standard rate, a discretionary 12.5% Service charge will be added to your bill.

## Starters

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|------------------------------------------------------------------------------------|--------|
| SOUP OF THE DAY<br>Homemade bread                                                  | £7     |
| HAGGIS, NEEPS & TATTIES<br>Whisky cream sauce                                      | £9     |
| ASPARAGUS ARANCINI<br>Pea puree, parmesan crisp                                    | £9     |
| CAJUN CHICKEN TACOS<br>Tomato & cucumber salsa, lime mayonnaise                    | £10    |
| GRILLED KING PRAWNS & CHORIZO<br>Toasted brioche                                   | £12    |
| GATEHOUSE GIN CURED TROUT<br>Pickled radish, crème fraîche                         | £11.50 |
| TEXTURES OF BEETROOT<br>Whipped feta cheese, honey dressing                        | £7     |
| ASIAN STYLE TOFU<br>Ginger & lime, sticky rice                                     | £9     |
| CAESAR SALAD<br>Crispy cos lettuce, parmesan, croutons, anchovies, caesar dressing | £8     |

## Sides

|                      |       |
|----------------------|-------|
| HAND CUT CHIPS       | £3.50 |
| MASHED POTATO        | £3.50 |
| MARKET VEGETABLES    | £3.50 |
| SIDE SALAD           | £3.50 |
| BATTERED ONION RINGS | £3.50 |
| RUSTIC GARLIC BREAD  | £3.50 |



## Mains

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| DUCK SUPREME<br>Rosti potatoes, onion confit, redcurrant jus                                              | £26    |
| FILLET OF SCOTTISH SALMON<br>Sweet pepper provencal, saffron cocottes, balsamic                           | £22    |
| PORK LOIN<br>Apple crumble, black pudding bon bons                                                        | £19    |
| CREAMY TUSCANY CHICKEN<br>Spinach & sunblush tomato, linguini pasta                                       | £22    |
| 8OZ SIRLOIN STEAK<br>Hand cut chips, onion rings, mushroom, tomato, pepper sauce                          | £35    |
| MEDITERRANEAN VEGETABLE PARCEL<br>Wilted greens, tomato coulis                                            | £17    |
| CHICKPEA & LENTIL CURRY<br>Pilau rice, flatbread                                                          | £17    |
| BBQ PULLED PORK BURGER<br>Salted fries, coleslaw                                                          | £17    |
| CRISPY BATTERED HADDOCK<br>Salted fries, lemon, tartare sauce, crushed peas                               | £18    |
| PRIME SCOTTISH BEEF BURGER<br>Toasted brioche bun, cheese, caramelised onions, salted fries, burger sauce | £18.50 |

## Desserts

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|-----------------------------------------------------------------------------------------------------------------------|-------|
| PEACH TART TATIN<br>Mango sorbet                                                                                      | £9    |
| STICKY TOFFEE PUDDING<br>Toffee sauce, tablet ice cream                                                               | £8.50 |
| FRESH FRUIT PAVLOVA<br>Chantilly cream                                                                                | £9    |
| CRÈME BRULÉE<br>Homemade shortbread                                                                                   | £10   |
| SELECTION OF SCOTTISH CHEESE<br>Sourdough crackers, grapes, quince                                                    | £13   |
| ICE TIRAMISU PARFAIT<br>Coffee cream anglaise                                                                         | £9    |
| ICE CREAMS & SORBETS<br>Choose 3 scoops from – strawberry, chocolate, vanilla, tablet, raspberry sorbet, mango sorbet | £8    |



# MONTEATHS RESTAURANT



## White

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| PONTE PIETRA TREBBIANO/GARGANEGA<br><b>Veneto, Italy</b><br>The wine is pale lemon in colour. On the nose, intense aromas of almond blossom meld with green apple notes. It is lively and crisp on the palate with a touch of marzipan and honey from the Garganega grapes. The fresh citrus flavours carry through onto the finish.            | £25 | £7    |
| CA' DI ALTE PINOT GRIGIO<br><b>Veneto, Italy</b><br>Straw yellow in colour, this wine has delicate citrus perfumes, an attractive biscuit character & white floral notes on the nose. Medium-bodied, with good balance, it has great finesse & a fresh rounded finish.                                                                          | £27 | £7    |
| CASABLANCA SAUVIGNON BLANC<br><b>Montes Classic Series, Chile</b><br>Pale in colour with youthful hues. Intense aroma with peach & lemon, combined with grassy notes. Delicate texture with subtle flavours of citrus peel & refreshing acidity.                                                                                                | £29 | £7.5  |
| LIBERTY FAIRTRADE CHENIN BLANC<br><b>Western Cape, South Africa</b><br>Pale lemon in colour with green hints. Perfumes are of fresh, crisp apples with a touch of pineapple & freshly cut hay. On the palate, it is fresh and dry, with orchard fruit offset by ripe, tropical flavours. Clean & dry on the finish.                             | £31 |       |
| VINHO VERDE LOUREIRO/ALVARINHO<br><b>Azevedo, Portugal</b><br>This wine is clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe nectarine, lime blossom and herbaceous hints. Wonderfully refreshing on the palate with aromatic citrus and stone fruit notes, a lively acidity and a crisp and clean finish. | £35 |       |
| VERDEJO RIOJA<br><b>El Coto, Spain</b><br>Pale yellow in colour with a slight green hue tint, on the nose it shows off aromas of fresh & zesty fruits with white peach alongside the floral notes. On the palate, the wine zingy & elegant which accumulates to a long refreshing finish.                                                       | £36 |       |
| PIQUEPOUL IGP<br><b>Richemer, Languedoc, France</b><br>Pale lemon in colour with a youthful rim. Crisp apple aromas are complemented by a citrus edge. On the palate, it has attractive weight, with a good balance of ripe, yellow plums, greengages & a fresh lime zest acidity that continue through the finish.                             | £37 |       |
| MARLBOROUGH SAUVIGNON BLANC<br><b>Ribbonwood, New Zealand</b><br>An engaging nose, with a hint of ripe citrus notes underlying a fresh herbal bouquet. On the palate, grapefruit peel, ripe gooseberry & herbal flavours complement classic capsicum & stony mineral tones. Supple & satisfying, the wine is balanced by a fine acid backbone.  | £41 |       |

## Red

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| PONTE PIETRA, MELOT/CORINA<br><b>Veneto, Italy</b><br>This is a delicious blend in which the soft blackberry of the Merlot melds in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina. A fresh and well-balanced wine.                                                                                           | £25 | £7    |
| LA MASSERIA PRIMITIVO<br><b>Puglia, Italy</b><br>This classic Primitivo has a deep ruby red colour, with aromas of confected red fruits, blueberries and sweet spices on the nose. La Masseria is full bodied, has soft tannins and well-balanced levels of alcohol with a spicy finish.                                                               | £31 |       |
| ROBERTSON SHIRAZ<br><b>Excelsior, Breede river valley, South Africa</b><br>On the nose, this wine has prominent aromas of dark cherry and sweet violet, with additional notes of pepper. The palate is soft and juicy, with freshness and a long finish.                                                                                               | £33 |       |
| CRianza RIOJA<br><b>El Coto, Spain</b><br>The nose is fresh and pronounced with excellent fruit concentration. The palate is clean and well balanced, with a core of strawberry fruit combined with subtle vanilla flavours from American oak. The finish is juicy and long.                                                                           | £36 |       |
| CACHAPOAL VALLEY CABERNET SAUVIGNON<br><b>Chateau Los Boldos, Cachapoal Andes, Chile</b><br>Deep ruby red in colour. On the nose are aromas of cherries and cassis mingled with herbal characters. The palate is balanced and fresh, with well-integrated tannins and an elegant finish.                                                               | £36 |       |
| BORDEAUX SUPERIEUR<br><b>Chateau des Antonins, France</b><br>Deep ruby in colour, the wine develops a beautiful complexity on the nose revealing aromas of black cherry and blackcurrant with a toasted background and accents of blond tobacco. Supple on the attack, full of charm, the mouth is carried by fine tannins which bring a nice harmony. | £40 |       |
| MENDOZA MALBEC<br><b>Kaiken Ultra, Argentina</b><br>The nose is enticing and spicy with floral notes. The palate is structured with soft tannins that lead to a finish that is fresh, complex and long, with notes of blueberry and blackberry.                                                                                                        | £44 |       |
| LES ZAZOUS PINOT NOIR<br><b>IGP Pays d'Hérault, Domaine La Croix Gratiot, Languedoc, France</b><br>An elegant aromatic nose displaying notes of red cherries, plum and a hint of cinnamon. A full-bodied wine, the palate has fine, silky tannins and finishes with lingering ripe cherry flavours.                                                    | £54 |       |

## Rosé

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| MONASTRELL ROSADO<br><b>Castano, Murcia, Spain</b><br>This Monastrell Rosado offers fresh, red fruits on the nose. On the palate, it is soft and fruity, with prominent cherry and strawberry flavours, vibrant acidity and a long, lifted finish.                                       | £27 | £7    |
| LUBERON ROSÉ<br><b>Famille Perrin, Southern Rhône, France</b><br>A bright and zesty rosé with aromas of redcurrants and cherry sorbet. On the palate, flavours of red berry fruit are excellently balanced by a lively acidity.                                                          | £31 |       |
| A MANO, PRIMOTIVO ROSATO<br><b>Puglia, Italy</b><br>This wine is a vibrant pink colour, with youthful aromas of fresh cherries, tree-ripened peaches and cassis. The palate is structured and surprisingly full-bodied, balanced perfectly by zippy acidity and a fresh fruit character. | £44 |       |

## Sparkling

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| CA' DI ALTE PROSECCO SPUMANTE EXTRA DRY<br><b>Veneto, Italy</b><br>This Prosecco is a light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted palate. The finish is very dry, with lingering freshness. | £39 | £7.5  |
| PROSECCO ROSÉ CA' MORLIN<br><b>Veneto, Italy</b><br>A light sparkling wine with red summer fruits and a touch of floral.                                                                                                                                                                    | £44 |       |
| GRANDE RESERVE CHAMPAGNE<br><b>Devaux, France</b><br>The wine has a lovely Pinot Noir richness on the nose, with aromas of baked apples and vanilla. On the palate, it is full, rounded and well balanced, with a lively, persistent finish.                                                | £85 |       |
| NV CUVÉE ROSÉ, CHAMPAGNE<br><b>Devaux, France</b><br>Complex, with very fine bubbles, a creamy mouthfeel, flavours of raspberry, strawberries, some hazelnut notes and a long finish.                                                                                                       | £95 |       |

All prices are inclusive of VAT at the standard rate.

When one vintage ceases to be available then the next most suitable one will be offered. All quality and table wines have an alcoholic content of between 7% - 15%.