

# MONTROSE

## A La Carte Menu

### APERITIF COCKTAILS

- GLASS OF CHAMPAGNE From £10.00
- CHAMPAGNE MONTROSE £10.95  
*Framboise and Fresh Raspberries topped with Champagne*
- KIR ROYALE £10.95  
*Crème de Cassis and Chambord topped with Champagne*
- BELLINI £10.95  
*Peach Schnapps and Peach Puree topped with Champagne*
- BLOODY MARY £7.95  
*Ketel Vodka, Tomato Juice, Seasoning and Spice*

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*We use only the finest, free range and seasonal ingredients, sourced as locally  
As possible, to ensure the best quality and freshest taste*

### STARTERS

- FREE RANGE CHICKEN CLEAR CONSOMMÉE £6.95  
*finished with cervil and served with home made bread.*
- ROSEMARY SKEWERED MONKFISH KEBAB £8.95  
*wrapped in smoked pancetta with roasted chilli and fennel salsa.*
- PAN SEARED CALVES LIVER £9.25  
*served on a Jerusalem artichoke purée, topped with bacon  
shards and a sherry jus.*
- DELICES OF GENTLE POACHED WILD SALMON £8.25  
*finished with a champagne and chive creamy froth.*
- JASMIN TEA SMOKED PIGEON BREAST £8.25  
*served with a lemon and apple walnut Waldorf.*

*Prices are subject to change. Service not included.*

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking. Dishes may contain traces  
of nuts.*

## MAIN COURSES

- 21 DAY HUNG BLACK MUSTARD SEED CRUSTED FILLET OF BEEF £25.95  
*served with garlic wild mushrooms and polenta chips.*
- 21 DAY HUNG BLACK MUSTARD SEED TOPPED SIRLOIN OF BEEF £20.00  
*served with garlic wild mushrooms and polenta chips.*
- 21 DAY HUNG BLACK MUSTARD SEED TOPPED RIBEYE OF BEEF £18.95  
*served with garlic wild mushrooms and polenta chips.*
- ROAST RACK OF ROSEMARY CRUSTED LAMB £18.95  
*served with a kidney suet pudding with a Port jus and artichoke purée .*
- WHOLE ROASTED BUTTERFLIED PLAICE £18.95  
*stuffed with crayfish and dill, and then topped with gratin.*
- ROAST CORN FED CHICKEN SUPREME £17.95  
*served on a bed of leek and Shitake mushroom with caramelized shallots.*
- PINOT WINE AND TARRAGON POACHED FILLET OF BRILL £17.25  
*topped with cockle and lemon marinère.*

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## SIDE DISHES

- TODAY'S VEGETABLES £2.95  
*locally grown vegetables – please ask your waiter for today's selection.*
- TODAY'S POTATO DISH £2.95  
*please ask your waiter for information on today's selection.*

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## DESSERTS

All at £7.95

- TRIO OF CRÈME BRULÉES  
*cappuccino, vanilla and orange topped with caramelized sugar.*
- CARAMELIZED APPLE TARTE TATIN  
*served with Crème Anglaise.*
- STRAWBERRY AND SHORTBREAD TOWER  
*stacked with fresh fruit and strawberry cream.*
- ASSIETTE OF DARK CHOCOLATE  
*a mini chocolate fondant with cream, dark chocolate sorbet served with a Tuile biscuit, and a rich chocolate mousse.*
- TRIO OF SORBETS  
*with fruit garnish.*

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**A SELECTION OF CHEESE IS ALSO AVAILABLE AS AN ALTERNATIVE OR AN ADDITIONAL COURSE.  
PLEASE SEE OUR SEPARATE CHEESE MENU.**

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COFFEE, TEA AND PETIT FOURS

Americano, Espresso and Tea £2.75. Speciality Coffee £3.25. Liquor Coffee £5.00