

MONTROSE

À 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

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

STARTERS

- ROASTED PUMPKIN SOUP (V) £6.95
finished with toasted pumpkin seeds and pumpkin oil.
- LIGHTLY CURRIED MEDALIONS OF MONKFISH £9.25
served on a bed of puy lentils.
- VENISON CARPACCIO £9.25
served with pancetta chutney, fresh horseradish and redcurrants .
- PRESSED TERRINE OF GUINEA FOWL WITH FOIE GRAS AND HAM HOCK £9.95
served marinated beetroot salad.
- TRIO OF SMOKED AND CURED FISH £8.95
potted smoked mackerel mousse, hot smoked fillet of salmon with lemon oil and a home cured salmon gravadlax .
- SPINACH TORTELLINI STUFFED WITH WALNUTS AND GOATS CHEESE (V) £7.25
finished with sage butter.
- CELERIAC, SHALLOT AND BLACKSTICKS BLUE CHEESE TART (V) £7.50
with mixed leaves and parsley oil.

*Vegan and Gluten Free dished available on request.
Please be understanding if something is unavailable.
To the best of our knowledge, no genetically modified ingredients are used in our cooking.*

Service is not included and left to your discretion

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MAIN COURSES

- WHOLE ROAST BACON WRAPPED PARTRIDGE £17.50
served with braised red cabbage and cider poached pear.
- CANNON OF WHOLE GRAIN MUSTARD CRUSTED LAMB £18.50
served with braised lamb and apricot roll and thyme jus.
- PORK FILLET MEDALLIONS AND BLACK PUDDING £17.95
served with caramelised apples, sautéed potatoes and a sage cream.
- OVEN ROASTED WHOLE DOVER SOLE WITH HERB BUTTER £19.25
served with buttered new potatoes and a mixed salad.
- SALSIFY, PARSNIP AND SAGE RISOTTO (V) £15.25
finished with baby spinach and parmesan crisp.
- PAN SEARED FILLET OF STONE BASS £18.25
served on a bed of warm marinated red peppers and olives and finished with a lemon cauliflower puree.
- RED ONION AND ALMOND STUFFED WINTER SQUASH (V) £16.25
topped with gratin and served with cream cheese and chive potato.
- 21 DAY HUNG BEEF
served with roasted field mushroom, confit plum tomato and hand cut chips.

	FILLET	£25.95
	SIRLOIN	£20.00
	RIBEYE	£18.95
PEPPER SAUCE	£1.50	

SIDE DISHES

- CHOICE OF POTATOES AND VEGETABLES: £2.50 EACH

POTATO DAUPHINOISE	HONEY AND THYME GLAZED CARROTS
CREAMY POTATOES	WILTED SPINACH
NEW POTATOES	MEDITERRANEAN ROASTED VEGETABLES
SAUTÉ POTATOES	BUTTERED FRENCH BEANS

PLEASE SEE OUR SEPARATE DESSERT AND CHEESE MENUS

ALL DESSERT £7.95

A selection of 3 cheeses for £9.25

A selection of 6 cheeses for £12.95

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