

MONTROSE SET LUNCH MENU

2 courses for £15.95

3 courses for £18.00

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

STARTERS

- SOUP OF THE DAY
served with crusty bread.
 - SMOKED MACKEREL PATE
with mixed leaves and melba toast.
 - DUCK , SULTANA AND CASHEW NUT TERRINE
Seasoned with star anise and juniper berry
 - VINE TOMATO, RED ONION AND MOZZARELLA SALAD
Drizzled with balsamic syrup
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MAIN COURSES

- PAN FRIED LAMBS LIVER AND BACON
served with caramelized onions and creamed potatoes.
 - ROAST PHEASANT BREAST WRAPPED IN PARMA HAM
Served on a bed of roast vegetables and finished with a prune jus.
 - STUFFED HERRINGS
Served with a sour cream and lemon sauce and new potatoes.
 - SALSIFY, PARSNIP AND SAGE RISOTTO
finished with baby spinach and parmesan crisp.
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SIDE DISHES

- CHOICE OF POTATOES AND VEGETABLES: £2.50 EACH
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| POTATO DAUPHINOISE | HONEY AND THYME GLAZED CARROTS |
| CREAMY POTATOES | WILTED SPINACH |
| NEW POTATOES | MEDITERRANEAN ROASTED VEGETABLES |
| SAUTÉ POTATOES | BUTTERED FRENCH BEANS |
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PLEASE SEE OUR SEPARATE DESSERT MENU

A SELECTION OF CHEESE IS AVAILABLE AT AN EXTRA COST

Vegan and Gluten Free dishes 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