

MONTROSE SET SUNDAY LUNCH MENU

2 courses for £18.00

3 courses for £21.00

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

STARTERS

- ROASTED PUMPKIN SOUP
finished with toasted pumpkin seeds and pumpkin oil.
- BEETROOT CURED SALMON GRAVADLAX
served with a beetroot salad, caviar and a beetroot syrup.
- CRISPY FIVE SPICE BELLY OF PORK
with cauliflower purée, chilli oil and crispy vegetables .
- PRESSED TERRINE OF GUINEA FOWL WITH FOIE GRAS AND HAM HOCK
served marinated beetroot salad.
- CELERIAC, SHALLOT AND BLACKSTICKS BLUE CHEESE TART
with mixed leaves and parsley oil.

MAIN COURSE

- ROAST RIBEYE OF EXTRA MATURE BEEF
served with all the traditional trimmings and vegetables.
- OVEN ROASTED FILLET OF HAKE
served on a bed of puy lentils.
- WHOLE ROAST BACON WRAPPED PARTRIDGE
served with braised red cabbage and cider poached pear.
- RED ONION AND ALMOND STUFFED WINTER SQUASH
topped with gratin and served with cream cheese and chive potato.
- 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.

PLEASE SEE OUR SEPARATE DESSERT MENU

TEA OR COFFEE

Americano, Espresso and Tea £2.75. Speciality Coffee £3.50, Liquor Coffee £5.00

Service not included.

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