

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
- MONTROSE MARINATED OLIVES £4.50

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

STARTERS

- FOIE GRAS, HAM HOCK AND CORNFED CHICKEN TERRINE £10.95
served with roasted caramelized fig and micro salad.
- CRAB WITH LEMON CRÈME FRAICHE AND FANNED AVOCADO SALAD £8.50
served with tomato fondue and pepper confetti.
- PAN SEARED CALVES LIVER AND CRISPY BACON £7.95
served with butternut squash puree and a sherry jus.
- BUTTERFLIED SARDINES STUFFED WITH PINENUT AND SULTANA £7.25
served with tomato concasse and cumin oil.
- ROAST WOOD PIGEON BREAST SALAD £7.95
served with walnuts and a red onion and balsamic chutney.

*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
for tables of 7 or more a discretionary service of 12.5 % will be added to your bill*

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À LA CARTE MENU

MAIN COURSES

- PAN SEARED FILLET OF HALIBUT £17.50
served on a bed of summer bean fricassee, topped with crispy leeks
- ASSIETTE OF PORK TENDERLOIN, FIVE SPICE BELLY AND PORK DUMPLINGS £17.95
served with caramelised apple and calvados puree and crackling shards.
- ½ LOBSTER THERMIDOR £19.95
served with buttered new potatoes, mixed salad and lemon.
- LOBSTER SURF AND FILLET TURF £39.95
½ lobster thermidor and 8 oz fillet cooked to your liking and served with new potatoes or hand cut chips and a mixed leaf salad.
- ROAST LOIN OF JUNIPER BERRY AND ROSEMARY VENISON £18.95
served with a parsnip tart, game chips and a green peppercorn sauce.
- ROAST MONKFISH FILLET WRAPPED IN PROSCIUTTO £18.95
served on a lemon and pea risotto.
- WHOLE POUSSIN WITH A CITRUS SAGE STUFFING £16.95
served with sauté potatoes.
- **STEAKS**
cooked to your liking and served with roasted field mushroom, confit plum tomato and hand cut chips.

	8oz	FILLET	£25.95
	8oz	SIRLOIN	£20.00
PEPPER SAUCE £1.50	10oz	RUMP END	£18.95

SIDE DISHES

- CHOICE OF POTATOES AND VEGETABLES: £2.95 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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