

MONTROSE SET LUNCH MENU

1 course for 9.95

2 courses for 15.95

3 courses for 18.95

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.
- PANFRIED CHICKEN LIVERS, BACON AND BLACK PUDDING SALAD
served with mixed leaves and sherry pan jus.
- CREAMY WILD MUSHROOM FRICASSÉE
served with toasted ciabatta and garnish.
- PICKLED HERRING ROLL MOPS
with salad garnish and a dill sauce.

MAIN COURSES

- SMOKED CORNFED CHICKEN CAESAR SALAD
served on a bed of romaine lettuce with croutons, anchovies and parmesan.
- RED ONION AND GOATS CHEESE TART
served with salad garnish and balsamic reduction.
- PAN CARAMELISED DUCK BREAST
served on a bed of braised red cabbage with a blackberry jus.
- HERB BATTERED FILLET OF HAKE
served on chunky chips and with crushed peas and tartar .

SIDE DISHES

- CHOICE OF POTATOES AND VEGETABLES: 2.95 EACH
 - POTATO DAUPHINOISE
 - CREAMY POTATOES
 - NEW POTATOES
 - SAUTÉ POTATOES
 - HONEY AND THYME GLAZED CARROTS
 - WILTED SPINACH
 - MEDITERRANEAN ROASTED VEGETABLES
 - BUTTERED FRENCH BEANS

PLEASE SEE OUR SEPARATE DESSERT MENU

A SELECTION OF CHEESE IS AVAILABLE AT AN EXTRA COST

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