

MONTROSE

VEGETARIAN MENU

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

STARTERS

- FRENCH ONION SOUP WITH A PARMESAN CHEESE FLUTE £6.95
served with homemade bread.
- TEMPURA STYLE COUGETTE FLOWERS £8.25
stuffed with fresh goats cheese and wild mushrooms, finished with an olive tapenade.
- ROAST BEETROOT AND SUMMER PUMPKIN SALAD £7.25
with golden cross cheese and walnut vinaigrette.

MAIN COURSE

- TRIO OF HOMEMADE VEGETARIAN TORTELLINI £17.50
wild mushroom and goat's cheese, spinach and ricotta, sundried tomato basil and brie, finished with a white wine reduction and baby shoots.
- MUSHROOM, LEEK AND GRUYÈRE LATTICE £15.25
finished with roast peppers and a sweet pepper coulis
- LEMON AND PEA RISOTTO £12.75
finished with white truffle oil and parmesan crisp.

*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*