

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

- SOUP OF THE DAY
served with homemade bread.
 - PANFRIED CHICKEN LIVERS, BACON AND BLACK PUDDING SALAD
served with mixed leaves and sherry pan jus.
 - SEARED FILLET OF SMOKED SALMON
served on a potato rosti with a poached egg and tarragon butter.
 - POTTED VENISON TOPPED WITH A PORT AND JUNIPER JELLY
served with melba toast and herbed butter.
 - SEA SALT AND PAPRIKA LIGHTLY COATED CALAMARI
served with micro salad and fresh alioli.
 - BUTTERNUT SQUASH, WALNUT AND BLUE CHEESE RISSOTO
served with a parmesan crisp.
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MAIN COURSE

- ROAST TOP SIDE OF EXTRA MATURE BEEF
served with all the traditional trimmings and vegetables.
 - ROAST LEG OF PORK WITH CRACKLING
served with all the traditional trimmings.
 - REDCURRANT AND ROSEMARY SHANK OF LAMB
cooked with roast winter vegetables and served with creamed potato.
 - DARNE OF ROASTED HAKE
served on a bed of courgette linguini and a garlic prawn cream.
 - CARAMALISED RED ONION, ROASTED VEGETABLE
AND GOATS CHEESE MILLE FEUILLE
finished with fresh pesto.
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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.*