

MONTROSE

À LA CARTE MENU

APERITIF COCKTAILS

- GLASS OF CHAMPAGNE From £10.80
- CHAMPAGNE MONTROSE £12.25
Framboise and Fresh Raspberries topped with Champagne
- KIR ROYALE £12.25
Crème de Cassis and Chambord topped with Champagne
- BELLINI £12.25
Peach Schnapps and Peach Purée topped with Champagne
- BLOODY MARY £8.25
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

- PAN FRIED WOOD PIGEON BREASTS £8.95
served on bubble and squeak cakes and a pedro ximenez glaze .
- MOULES MARINIÈRE OR (A LA CRÈME) £8.25
Mussels steamed with onion, garlic, herb and wine.
- CONFIT DUCK AND SAUTERNES FOIE GRAS TERRINE £10.25
served with grape chutney and toasted brioche.
- SMOKED MACKERAL AND SALMON ROULADE £ 9.25
served with herb salad and keta caviar.
- BRAISED RABBIT RAVILOI £ 8.25
served with caramelized shallots, carrot crisps and jus .

*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

- ASSIETTE OF PORK TENDERLOIN, FIVE SPICE BELLY AND PORK DUMPLINGS £18.25
served with caramelised apple and calvados purée and crackling shards.
- SUPREME OF GUINEA FOWL STUFFED WITH BRIE AND APPLE £17.25
Prosciutto ham, balsamic sauce and pomme mousseline.
- SEARED FILLET OF HALIBUT £18.25
served on a bed of kale, saffron potatoes and a chive and caviar beurre blanc.
- ROAST JUNIPER LOIN OF LOCAL VENISON £22.00
served with parsnip puree, fondant potato and caramelized red onion jus .
- LEMON SOLE VERONIQUE £18.25
served with white wine and grapes, champ potato puree and spinach.
- **STEAKS**
*cooked to your liking and served with roasted field mushroom,
confit plum tomato and hand cut chips.*

	FILLET	£26.95
	SIRLOIN	£22.00
	RUMP END	£21.00
PEPPER SAUCE	£1.95	

SIDE DISHES

- CHOICE OF POTATOES AND VEGETABLES: £3.00 EACH

POTATO DAUPHINOISE	HONEY GLAZED CARROTS AND PARSNIPS
CREAMY POTATOES	WILTED SPINACH
NEW POTATOES	MEDITERRANEAN ROASTED VEGETABLES
SAUTÉED POTATOES	BUTTERED FRENCH BEANS

PLEASE SEE OUR SEPARATE DESSERT AND CHEESE MENUS

ALL DESSERTS £7.95

A selection of 3 cheeses for £9.95

A selection of 6 cheeses for £13.95

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