



MONTEATHS
RESTAURANT



SAMPLE MENU

LIGHTLY SPICED PARSNIP SOUP
HOMEMADE BREAD & BUTTER

MUSHROOMS ON TOASTED SOURDOUGH
CRISPY HENS' EGG, TRUFFLE & LEMON DRESSING

HAGGIS PAKORA
SPICED ONIONS, MANGO CHUTNEY, CORIANDER & CHILLI

SLOW COOKED BEEF CASSEROLE
MUSTARD MASH, CHANTENAY CARROTS & MIXED GREENS

PAN FRIED SALMON FILLET
HORSERADISH CRUSHED POTATOES, POACHED LEEKS, BRAISED FENNEL, SAFFRON & LEMON

FRIED GNOCCHI
SUNDRIED TOMATO, TOMATO SALSA, GARLIC, BASIL, OLIVES, ROCKET & PARMESAN SALAD

STICKY TOFFEE PUDDING
TOFFEE SAUCE, VANILLA ICE CREAM

APPLE STRUDEL SUNDAE
VANILLA ICE CREAM, WARM CARAMEL SAUCE, CANDIED HAZELNUTS

MIXED BERRY CRANACHAN
TOASTED OATS, CHANTILLY CREAM, WHISKY & HONEY

FRESH TEA OR FRENCH PRESS COFFEE SERVED WITH PETIT FOURS

2 COURSES ~ £29

3 COURSES ~ £35