

MONTEITHS

BAR & BISTRO

FESTIVE LUNCH

2 courses £16 - Add dessert £5
2 courses with arrival glass of
prosecco £22

Friday 26th November
'til Friday 31st December

...While you wait...
Gordal olives £3.50
Cocktail sausages glazed in maple syrup £3.50

STARTERS

Festive scotch broth

Homemade bread and butter

Duck and orange pate

Toasted ciabatta croutons, plum chutney

Smoked North Sea mackerel rilette

Lavosh, apple, cucumber and dill

Crispy fried brie in panko crumb

Dressed winter leaves, spiced cranberry jam

Crispy Karaage chicken

*Marinated in soy, garlic and ginger with Asian slaw
and ponzu dip*

SIDES

Each £2.95

Seasoned French Fries

Heirloom tomato salad

Tender stem broccoli | Mixed salad

Mini Mac N Cheese

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream and chai granola

Dark chocolate delicie

Salted caramel sauce and hazelnut crumb

Cheeseboard

Isle of Arran cheeses — ask server for today's selection

Candied walnuts, gordal olives and Arran oaties

White chocolate and raspberry roulade

Raspberry coulis

Brandy creme brulee

Christmas pudding compote and shortbread

MAIN COURSES

Highland Venison Haunch (£3 Supp)

Celeriac puree, wild mushrooms and port jus

Roast fillet of Shetland Salmon

Tarragon brown butter, tender stem broccoli, herb Permentier potatoes

Turkey breast ballotine

Stuffed with sage and onion, wrapped in streaky bacon with duck fat roast potatoes and thyme jus

Slow cooked celeriac

Brussel sprout and chestnut Thoran, pickled radicchio

Seared Scottish lamb neck fillet

Roasted Chantenay carrots, mulled sauce, pomegranate and mint

Braised 28-day aged brisket of beef

Red wine jus, baby onions and bacon with duck fat roast potatoes

Fish and chips

Skin on fries, mint crushed peas, lemon, tartar sauce

Three cheese macaroni

With skin on fries and cherry tomato salad

Add bacon or add breaded chicken

Steak burger

Pretzel bun, burger sauce and smoked cheddar, bacon & bourbon jam with skin on fries

Moving Mountains burger

Vegan Burger with sweetcorn relish and crispy onions on Pretzel bun and side of skin on fries

Chicken Schnitzel burger

Smashed avocado, spiced coleslaw with Pretzel bun and skin on fries

Thai beef salad (£2 Supp)

*Strips of succulent sirloin fried in sticky Asian sauce with peanuts, coriander, quinoa, charred
broccoli and pickled red cabbage*

35-day dry aged Sirloin steak 10oz (£7 Supp)

*Confited tomato, thyme roasted woodland mushroom, skin on fries
and peppercorn sauce*



Merry Christmas!



MONTEITHS

BAR & BISTRO

FESTIVE DINNER

2 courses £22 - Add dessert £6
2 courses with arrival
glass of prosecco £26

Friday 26th November
'til Friday 31st December

...While you wait...
Gordal olives £3.50
Cocktail sausages glazed in maple syrup £3.50

STARTERS

Festive scotch broth

Homemade bread and butter

Duck and orange pate

Toasted ciabatta croutons, plum chutney

Fried calamari in semolina crumb

Roasted garlic aioli and lemon

Smoked North Sea mackerel rilette

Lavosh, apple, cucumber and dill

Crispy fried brie in panko crumb

Dressed winter leaves, spiced cranberry jam

Crispy Karaage chicken

Marinated in soy, garlic and ginger with Asian
slaw and ponzu dip

Black pudding croquettes

Mustard mayo dip

SIDES

Each £2.50

Seasoned French Fries

Heirloom tomato salad

Tender stem broccoli | Mixed salad

Mini Mac N Cheese

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream and chai
granola

Dark chocolate delicé

Salted caramel sauce and hazelnut crumb

Cheeseboard

Isle of Arran cheeses — ask server for today's
selection. Candied walnuts, gordal olives and
Arran oats

White chocolate and raspberry roulade

Raspberry coulis

Brandy creme brulee

Christmas pudding compote and shortbread

MAIN COURSES

Highland venison Haunch

Celeriac puree, wild mushrooms and port jus

Roast fillet of Shetland Salmon,

Tarragon brown butter, tender stem broccoli, herb Parmentier potatoes

Turkey breast ballotine

Stuffed with sage and onion, wrapped in streaky bacon with duck fat roast potatoes and thyme jus

Slow cooked celeriac,

Brussel sprout and chestnut Thoran, pickled radicchio

Seared Scottish lamb neck fillet

Roasted Chantenay carrots, mulled sauce, pomegranate and mint

Pan Roasted Goose breast (£3 Supp)

Duck fat roast potatoes, kale and cranberry jam

Braised 28-day aged brisket of beef

Red wine jus, baby onions and bacon with duck fat roast potatoes

Fish and chips

Skin on fries, mint crushed peas, lemon, tartar sauce

Three cheese macaroni

With skin on fries and cherry tomato salad

Add bacon or add breaded chicken

Steak burger

Pretzel bun, burger sauce and smoked cheddar, bacon & bourbon jam with skin on fries

Moving Mountains burger

Vegan Burger with sweetcorn relish and crispy onions on Pretzel bun and side of skin on fries

Chicken Schnitzel burger

Smashed avocado, spiced coleslaw with Pretzel bun and skin on fries

Thai beef salad

Strips of succulent sirloin fried in sticky Asian sauce with peanuts, coriander, quinoa, charred broccoli and pickled red cabbage

35-day dry aged Sirloin steak 10oz (£5 Supp)

Confited tomato, thyme roasted woodland mushroom, skin on fries and peppercorn sauce

Chicken Katsu curry

Panko crumbled breast, steamed rice, curry sauce and pickled red cabbage

VEGAN Katsu curry

Panko crumbled breast, steamed rice, curry sauce and pickled red cabbage



Merry Christmas!



MONTEITHS

BAR & BISTRO

WINE: GLASS OR BOTTLE?

White	125ml	175ml	250ml	Bottle
Chenin Blanc	£3.00	£4.00	£5.50	£15.00
<i>South Africa. Fresh citrus & white peach combined with ripe pear & tropical fruits.</i>				
Sauvignon Blanc	£3.50	£5.00	£6.75	£19.00
<i>Spain. Crisp, fresh, and fruity with apples, pears, and a creamy texture</i>				
Chardonnay	£3.90	£5.30	£7.50	£21.00
<i>Chile. Tropical fruit aromas with pineapple, mango, and banana.</i>				
Pinot Grigio	£4.20	£5.70	£7.75	£23.00
<i>Romania. Textured with delicious honey, citrus fruits and ripe pears.</i>				
Sauvignon Blanc	£5.00	£7.00	£9.75	£25.00
<i>New Zealand, intense flavour with notes of passion fruit.</i>				

Red	125	175	250	Bottle
Shiraz	£3.00	£4.00	£5.50	£15.00
<i>South Africa. Dark spicy aromas with rich, ripe forest-berry fruits.</i>				
Tempranillo	£3.60	£5.00	£6.75	£19.00
<i>Spain. Forest fruit flavours, smooth, juicy, and easy to drink.</i>				
Merlot	£3.90	£5.30	£7.50	£21.00
<i>Chile. Rich plum and damson fruit with a gentle touch of cloves.</i>				
Pinot Noir	£4.20	£5.70	£7.75	£22.00
<i>Romania. Fruity and rich with ripe black cherry, raspberry, and cinnamon.</i>				
Malbec	£5.30	£7.50	£9.75	£27.00
<i>Argentina. Juicy red fruits with a smoky vanilla character.</i>				

Rose	125	175	250	Bottle
Fuente Verde	£3.60	£5.00	£6.75	£19.00
<i>Spain. Light fresh and fruity with juicy strawberries and raspberries.</i>				
Zinfandel	£3.90	£5.30	£7.50	£21.00
<i>California. Fresh cherries and watermelon with juicy ripe strawberries.</i>				

Sparkling

Mini Prosecco (200ml)	£6.50
<i>Italy. Crisp notes of green apple and a ripe peach.</i>	
NUA Prosecco	£20.00
<i>Italy. Elegant and crisp, with notes of citrus and tropical fruits.</i>	
Rose Cava	£27.00
<i>Spain. Clean and elegant, with strawberry, blackberries, and cranberries.</i>	
Henners, East Sussex, England	£50.00
<i>Green apple and pear fruit characters mix with a toasted brioche flavour helping to provide a complex and moreish palate.</i>	
Laurent Perrier Rose NV	£90.00

SOFT DRINKS

Can of soft	£2.15	Draft Soft	£1.25
Paisley Drinks co:	£2.60	Appletizer	£2.35
• Rhubarb & Soda		Red Bull	£2.45
• Strawberry Snowball		Still Water	£1.50
• Raspberry lemonade		Sparkling Water	£1.50
• Lemon & Lime Soda			

DRAUGHT BEER

	Pint	½ Pint
Belhaven Best	£3.90	£1.95
Guinness	£4.10	£2.05
Punk IPA	£4.95	£2.55
Tennents	£3.90	£1.95
Rotational Tap	£4.95	£2.50
Peroni	£5.30	£2.65
Birra Moretti	£5.30	£2.65
Estrella Galicia	£4.95	£2.50
Yardbird	£4.50	£2.30
Dark Fruits Strongbow	£4.20	£2.10
Strongbow	£4.00	£2.00

GIN GOBLETS

50ml & Premium Mixer

£6.95 Sun – Thurs / £7.95 Fri & Sat

Choose your favourite gin and then match with your choice of premium mixer...

Gordons Pink: garnished with strawberries & raspberries

Brockmans: Garnished with Blueberries

Boe Violet: Garnished with Blueberries

Botanist; Garnished with grapefruit

Hendricks; Garnished with cucumber

Whitely Neil;

Rhubarb & Ginger: Garnished with blueberries / raspberries.

Parma Violet: Garnished with Blueberries

BlackBerry; Garnished with Blackberries

Premium Mixers:

Fever Tree: Indian tonic / Slimline tonic / Mediterranean Tonic / Elderflower Tonic

Schweppes: Tonic / Slime line / Ginger Ale / Ginger Beer

Paisley Drinks Co: Rhubarb & Soda / Strawberry Snowball /

Raspberry lemonade / Lemon & Lime Soda

MONTEITHS CLASSIC COCKTAILS

£6.75

Espresso Martini

Pornstar Martini

Cosmopolitan

French Martini

Moscow Mule

Bramble

Strawberry Daquiri

Bloody Mary

Montes Mimosa

MONTEITHS PREMIUM COCKTAILS

£7.75

Old Fashioned

Mojito

Margarita

Peach Bellini

Drumstick Lollipop

Aperol Spritz

Kir Royale

French 75

Long Island Iced Tea

Bakewelltini