**MONTEITHS**

**BAR & KITCHEN**

**NIBBLES**

Our homemade bread, £4.00

smoked sea salt & butter

Gordal Olives £4.00

Mini chorizo roasted in honey £5.00

Spicy roasted chickpeas £4.00

**STARTER**

**Monteiths Fresh Soup** **GF**/**V** £4.50

With daily homemade bread

**Chicken & Ham Hock Terrine** **GFO** £6.50

celeriac remoulade, apple puree

**Fricassee of Wild Mushrooms** **GFO** £6.95

white wine, garlic & cream on toasted bread

**Smoked Mackerel Salad** **GF/DF**  £6.75 potato, cucumber, parmesan

**Stornoway Black Pudding Croquettes** £6.50

With blue cheese & spicy marinara

**Grilled Baby Leeks** **GF/DF/VG/V** £5.50

Thyme and hazelnut dressing

**Trio of Scotch Pies** £9.00

Steak & gravy, chicken curry, macaroni

**Haggis Spring Roll** **DF** £6.00

Arran mustard dip (veggie haggis available)

**King Prawn & Chorizo DF** £9.45

Sautéed king prawns, chorizo & coriander

**Glazed Goats Cheese**  **GF**  £6.95

Goats cheese, caramelised onion

with tomato, basil and rocket salad

**SIDES**  £3.50 each

Buttered Savoy Cabbage & bacon

Skin on fries, chimichurri mayo **GF**

Rocket & parmesan salad **GF**

Proper Handcut Chips **GF**

Tenderstem broccoli

With lemon & garlic butter

Maple Glazed Chantenay Carrots

Please inform your waiter of any food allergies or intolerances you may have.

Allergy information is available for each dish on our menu, just ask a member of staff. We cannot guarantee that there will not be traces of other products

due to the nature of our production area.

Oil in fryers may contain GM soya

**MAINS**

**Scotch Beef Steak Pie** **DFO** £12.95

With mash potato & glazed carrots

**Moroccan Spiced Lamb Rump DFO** £15.95

Spiced chickpeas casserole, mint crème fraiche and braised rice

**Pan Roasted Salmon Fillet** **GF** £13.50

Potato puree, cabbage & bacon,

parsley cream

**Spiced Cauliflower** **GF/DF/VG/V**  £11.75

Toasted coconut & chickpea masala

**Pan Seared Bavette Steak** **GF**  £14.75

With skin on fries and pepper sauce

**Chicken Tikka Curry DF** £13.95

Chargrilled chicken breast, tikka sauce, Jeera basmati rice, mango chutney & poppadum

**32-day aged 8oz Sirloin Steak** **GF** £19.95

Hand cut chips & cafe de Paris butter

**Wild Mushroom Tagliatelle** £12.95

Grana Padano, truffle oil

**Battered Fish & Chips** **DF** £11.95

With mint pea puree & chunky tartare sauce

**Roast Chicken Breast** **GF/DF**  £12.50

Baked celeriac, king oyster mushroom,

baby leek & thyme jus

**King Prawn Tagliatelle DF**  £14.95

Tomato, chili and tenderstem broccoli

**Classic Burger** **GFO** £11.95

Steak burger, Scottish cheddar, burger sauce, brioche bun & fries

ADD Bacon, haggis £1.25

**Mumbai Vegan Burger GF/DF/VG/V**£10.95

Brioche bun, skinny fries, carrot & onion chutney, coriander & mint

**Sunday Roast**

*Available every Sunday from Midday*

**Roast Beef** £12.95

Overnight roasted striploin of beef, roast potatoes, glazed carrots, buttered cabbage, Yorkshire pudding & rich gravy

*But be quick once it’s gone… it’s gone!*

**Vegetarian Roast** £11.95

Herb & garlic baked celeriac with roast potatoes, glazed carrots, buttered cabbage Yorkshire pudding & rich gravy

**Daily special**

Ask your server for today’s unique dish

**PIZZA**

*Hand Stretched Sourdough Pizza’s with Tomato sugo and cows milk mozzarella*

Tomato, mozzarella and basil £8.95

Handmade fennel sausage, caramelised onion and rocket £10.50

Roast chicken tikka, sliced red onion, mushroom with tikka sauce £10.95

Broccoli raab, ricotta, mushroom & fresh lemon zest £9.95

Prosciutto crudo, rocket, shaved parmesan and cherry tomatoes £10.50

Carbonara - egg, bacon lardons and parmesan £10.50

**DESSERT**  £5.95 each

**Baked Meringue DFO**

Poached plums & brown sugar cream

**Sticky toffee pudding**

Butterscotch sauce & vanilla ice cream

**Warm skillet cookie**

Skillet chocolate chip cookie

chocolate sauce, roasted hazelnuts & Amaretto ice cream

**Cinnamon sugar doughnut bites VGA**

Salted caramel & chocolate dipping sauces

**Vanilla Baked Yoghurt**

Set yoghurt with blueberry compote

**Senior Citizens Deal** £7.95

*Monday to Friday Midday ‘till 4pm*

Line caught haddock goujons, battered or breaded with French fries, garden peas, tartare sauce, slice of homemade bread & a cup of tea or regular coffee!

(Specialty tea/coffee 50p supp)

Add a plain or fruit scone for £1

Allergen Key

**GF** – gluten free **DF** – dairy free

**VG** – Vegan **GFO** – Gluten free option

**DFO** – Dairy free option **V** – Vegetarian

For complete allergen matrix please ask.

**MONTEITHS**

**Lunch** served Midday ‘til 4pm Sunday to Friday

**2 Course Set Men**  £12.95

**Monteith’s Soup GF**/**V**

Daily homemade bread

**Chicken & Ham Hock Terrine GFO**

Celeriac remoulade, apple puree

**Fricassee of Wild Mushrooms** **GFO**

White wine, garlic & cream on toasted bread

**Smoked Mackerel Salad GF/DF**

Potato, cucumber, cider vinegar dressing

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**Steak Pie DFO**

Mash potato and glazed carrots

**Spiced Cauliflower GF/DF/VG/V**

Toasted coconut & chickpea masala

 **Haddock goujons & Chips DF**

Beer battered haddock, fries, peas & tartare sauce

**Roast Breast Chicken GF/DF**

Baked celeriac, wild mushrooms, baby leeks

**Pizza Margherita**

Tomato, mozzarella, basil and EVOO

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**Add any dessert only £3**

**Sandwiches**

**The Cuban Ruban GFO** £7.95

Sliced cured ham, pastrami, Dijon mustard, dill pickle and swiss cheese in a warm ciabatta roll

**Steak GFO** £9.95

Chargrilled bavette cooked pink with sliced tomato, rocket, caramelised onion and chimichurri on warm ciabatta roll

**Hot Smoked Salmon GFO** £8.45

Flaked pieces of hot smoked salmon with avocado puree, wasabi mayonnaise and winter salad in a soda bread piece

**Spicy Chickpea GFO** £7.45

Slow cooked spiced chickpeas with guacamole fresh coriander and rocket in a wrap

**Chicken Melt GFO** £7.95

Tender pieces of chicken fillets, sliced tomato, lettuce and mozzarella cheese in a toasted wrap

**Add a bowl of soup or Skinny fries for only** £2 extra

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. As we make most things in house we cannot guarantee traces will not be found though will make every effort to avoid this!

**MONTEITHS**

**Dinner** served 4pm ‘til 8pm Sunday to Thursday

**2 Course Set Menu**  £15.00

**Monteith’s Soup GF**/**V**

Daily homemade bread

**Chicken & Ham Hock Terrine GFO**

Celeriac remoulade, apple puree

**Fricassee of Wild Mushrooms GFO**

White wine, garlic & cream on toasted bread

**Smoked Mackerel Salad GF/DF**

Potato, cucumber, cider vinegar dressing

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**Steak Pie DFO**

Mash potato and glazed carrots

**Spiced Cauliflower GF/DF/VG/V**

Toasted coconut & chickpea masala

 **Haddock & Chips DF**

Beer battered haddock, fries, peas & tartare sauce

**Roast Breast Chicken GF/DF**

Baked celeriac, wild mushrooms, baby leeks

**Pizza Margherita**

Tomato, mozzarella, basil and EVOO

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**Add any dessert only £3**

**Dessert Menu £5.95 each**

**Baked Meringue DFO**

Poached plums & brown sugar cream

**Sticky toffee pudding**

Butterscotch sauce & vanilla ice cream

**Warm skillet cookie**

Skillet chocolate chip cookie chocolate sauce,

roasted hazelnuts & Amaretto ice cream

**Cinnamon sugar doughnut bites VGA**

Salted caramel & chocolate dipping sauces

**Vanilla Baked Yoghurt**

Set yoghurt with blueberry compote

**After Dinner Drinks £5.00**

Espresso Martini

Mojito

Cosmopolitan

Strawberry Daiquiri

Liqueur coffee £5.50