



# MONTEATHS RESTAURANT



## STARTERS

**SOUP OF THE DAY £7**  
HOMEMADE BREAD

**HAGGIS, NEEPS & TATTIES £9**  
WHISKY CREAM SAUCE

**ASPARAGUS ARANCINI £9**  
PEA PUREE, PARMESAN CRISP

**CAJUN CHICKEN TACOS £10**  
TOMATO & CUCUMBER SALSA, LIME MAYONNAISE

**GRILLED KING PRAWNS & CHORIZO £12**  
TOASTED BRIOCHE

**GATEHOUSE GIN CURED TROUT £11.50**  
PICKLED RADISH, CRÈME FRAICHE

**TEXTURES OF BEETROOT £7**  
WHIPPED FETA CHEESE, HONEY DRESSING

**ASIAN STYLE TOFU £9**  
GINGER & LIME, STICKY RICE

**CAESAR SALAD £8**  
CRISPY COS LETTUCE, PARMESAN, CROUTONS, ANCHOVIES, CAESAR DRESSING



# MONTEATHS RESTAURANT



## MAINS

### **DUCK SUPREME £26**

ROSTI POTATOES, ONION CONFIT, REDCURRANT JUS

### **FILLET OF SCOTTISH SALMON £22**

SWEET PEPPER PROVENCAL, SAFFRON COCOTTES, BALSAMIC

### **PORK LOIN £19**

APPLE CRUMBLE, BLACK PUDDING BON BONS

### **CREAMY TUSCANY CHICKEN £22**

SPINACH & SUNBLUSH TOMATO, LINGUINI PASTA

### **8OZ SIRLOIN STEAK £35**

HAND CUT CHIPS, ONION RINGS, MUSHROOM, TOMATO, PEPPER SAUCE

### **MEDITERRANEAN VEGETABLE PARCEL £17**

WILTED GREENS, TOMATO COULIS

### **CHICKPEA & LENTIL CURRY £17**

PILAU RICE, FLATBREAD

### **BBQ PULLED PORK BURGER £17**

SALTED FRIES, COLESLAW

### **CRISPY BATTERED HADDOCK £18**

SALTED FRIES, LEMON, TARTARE SAUCE, CRUSHED PEAS

### **PRIME SCOTTISH BEEF BURGER £18.50**

TOASTED BRIOCHE BUN, CHEESE, CARAMELISED ONIONS, SALTED FRIES, BURGER SAUCE

## SIDES

**HAND CUT CHIPS ~ MASHED POTATO ~ MARKET VEGETABLES ~ SIDE SALAD ~  
BATTERED ONION RINGS ~ RUSTIC GARLIC BREAD ~ £3.50 EACH**



# MONTEATHS RESTAURANT



## DESSERTS

**PEACH TART TATIN £9**  
MANGO SORBET

**STICKY TOFFEE PUDDING £8.50**  
TOFFEE SAUCE, TABLET ICE CREAM

**FRESH FRUIT PAVLOVA £9**  
CHANTILLY CREAM

**CRÈME BRULÉE £10**  
HOMEMADE SHORTBREAD

**SELECTION OF SCOTTISH CHEESE £13**  
SOURDOUGH CRACKERS, GRAPES, QUINCE

**ICE TIRAMISU PARFAIT £9**  
COFFEE CREAM ANGLAISE

**ICE CREAMS & SORBETS £8**  
CHOOSE 3 SCOOPS FROM –  
STRAWBERRY, CHOCOLATE, VANILLA, TABLET, RASPBERRY SORBET, MANGO SORBET



# MONTEATHS RESTAURANT



## WINE LIST

### WHITE

#### **CA' DI ALTE PINOT GRIGIO £27 BTL ~ £7 175ML**

**Veneto, Italy**

Straw yellow in colour, this wine has delicate citrus perfumes, an attractive biscuit character & white floral notes on the nose. Medium-bodied, with good balance, it has great finesse & a fresh rounded finish.

#### **CASABLANCA SAUVIGNON BLANC £29 ~ £7.50 175ML**

**Montes Classic Series, Chile**

Pale in colour with youthful hues. Intense aroma with peach & lemon, combined with grassy notes. Delicate texture with subtle flavours of citrus peel & refreshing acidity.

#### **LIBERTY FAIRTRADE CHENIN BLANC £31**

**Western cape, South Africa**

Pale lemon in colour with green hints. Perfumes are of fresh, crisp apples with a touch of pineapple & freshly cut hay. On the palate, it is fresh and dry, with orchard fruit offset by ripe, tropical flavours. Clean & dry on the finish.

#### **VERDEJO RIOJA £36**

**El Coto, Spain**

Pale yellow in colour with a slight green hue tint, on the nose it shows off aromas of fresh & zesty fruits with white peach alongside the floral notes. On the palate, the wine zingy & elegant which accumulates to a long refreshing finish.

#### **PIQUEPOUL IGP £37**

**Richemer, Languedoc, France**

Pale lemon in colour with a youthful rim. Crisp apple aromas are complemented by a citrus edge. On the palate, it has attractive weight, with a good balance of ripe, yellow plums, greengages & a fresh lime zest acidity that continue through the finish.

#### **MARLBOROUGH SAUVIGNON BLANC £41**

**Ribbonwood, New Zealand**

An engaging nose, with a hint of ripe citrus notes underlying a fresh herbal bouquet. On the palate, grapefruit peel, ripe gooseberry & herbal flavours complement classic capsicum & stony mineral tones. Supple & satisfying, the wine is balanced by a fine acid backbone.

#### **HERITAGE COLLECTION CHARDONNAY £44**

**De Loach, California, USA**

Crisp flavours of apple and citrus mingle with riper stone fruit and subtle vanilla spice, tempered by the wine's creamy mouthfeel.



# MONTEATHS RESTAURANT



## RED

### **CA' DI ALTE MERLOT £27 ~ £7 175ML**

**Veneto, Italy**

This Merlot is intense ruby red in colour. It has attractive aromas of ripe red berry fruit which follow through on to the palate. This wine is velvety, round and full-bodied.

### **LA MASSERIA PRIMITIVO £31**

**Puglia, Italy**

This classic Primitivo has a deep ruby red colour, with aromas of confectioned red fruits, blueberries and sweet spices on the nose. La Masseria is full bodied, has soft tannins and well-balanced levels of alcohol with a spicy finish.

### **ROBERTSON SHIRAZ £33**

**Excelsior, Breede river valley, South Africa**

On the nose, this wine has prominent aromas of dark cherry and sweet violet, with additional notes of pepper. The palate is soft and juicy, with freshness and a long finish.

### **CRianza RIOJA £36**

**El Coto, Spain**

The nose is fresh and pronounced with excellent fruit concentration. The palate is clean and well balanced, with a core of strawberry fruit combined with subtle vanilla flavours from American oak. The finish is juicy and long.

### **CACHAPOAL VALLEY CABERNET SAUVIGNON £36**

**Chateau Los Boldos, Cachapoal Andes, Chile**

Deep ruby red in colour. On the nose are aromas of cherries and cassis mingled with herbal characters. The palate is balanced and fresh, with well-integrated tannins and an elegant finish.

### **MENDOZA MALBEC £44**

**Kaiken Ultra, Argentina**

The nose is enticing and spicy with floral notes. The palate is structured with soft tannins that lead to a finish that is fresh, complex and long, with notes of blueberry and blackberry.

### **LES ZAZOUS PINOT NOIR £54**

**IGP Pays d'Hérault, Domaine La Croix Gratiot, Languedoc, France**

An elegant aromatic nose displaying notes of red cherries, plum and a hint of cinnamon. A full-bodied wine, the palate has fine, silky tannins and finishes with lingering ripe cherry flavours.



# MONTEATHS RESTAURANT



## ROSÉ

### **MONASTRELL ROSADO £27 ~ £7 175ML**

**Castano, Murcia, Spain**

This Monastrell Rosado offers fresh, red fruits on the nose. On the palate, it is soft and fruity, with prominent cherry and strawberry flavours, vibrant acidity and a long, lifted finish.

### **LUBERON ROSÉ £31**

**Famille Perrin, Southern Rhône, France**

A bright and zesty rosé with aromas of redcurrants and cherry sorbet. On the palate, flavours of red berry fruit are excellently balanced by a lively acidity.

## SPARKLING

### **CA' DI ALTE PROSECCO SPUMANTE EXTRA DRY £39 ~ £7.50 125ML**

**Veneto, Italy**

This Prosecco is a light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted palate. The finish is very dry, with lingering freshness.

### **PROSECCO ROSÉ CA' MORLIN £44**

**Veneto, Italy**

A light sparkling wine with red summer fruits and a touch of floral.

### **GRANDE RESERVE CHAMPAGNE £85**

**Devaux, France**

The wine has a lovely Pinot Noir richness on the nose, with aromas of baked apples and vanilla. On the palate, it is full, rounded and well balanced, with a lively, persistent finish.

### **NV CUVÉE ROSÉ, CHAMPAGNE £95**

**Devaux, France**

Complex, with very fine bubbles, a creamy mouthfeel, flavours of raspberry, strawberries, some hazelnut notes and a long finish.

*All prices are inclusive of VAT at the standard rate*

*When one vintage ceases to be available then the next most suitable one will be offered.*

*All quality and table wines have an alcoholic content of between 7% - 15%.*