

MONTEATHS RESTAURANT

SANDWICHES AND LIGHT LUNCHES

(served from 12.30pm until 5pm)

- Single Round of Sandwiches on white or wholemeal bloomer bread, served with Duchally Slaw and crisps
Fillings: honey roast ham and Dijon mustard; tuna mayonnaise and spring onion; spicy chicken mayonnaise; mature Cheddar and home-made chutney all £7.00
- Roast beef and horseradish £8.00
- BLT
on toasted wholemeal or white bloomer bread, served with Duchally Slaw and home-made, thick-cut chips £9.00
- Chicken Club Sandwich
Char-grilled chicken supreme, Cos lettuce, bacon and tomato on toasted white or wholemeal bloomer bread served with Duchally Slaw and home-made, thick-cut chips £9.00
- Sirloin Baguette
Warm baguette with 4oz sirloin, red onion relish and wholegrain mustard mayonnaise with Duchally Slaw, salad and home-made, thick-cut chips £14.00
- Nachos
Oven-baked tortillas topped with cheese and jalapeño peppers, with tomato and sweet pepper salsa £8.00
or home-made chilli beef £9.00
- Duchally Skins
with a choice of: bacon and spring onion with melted cheese or broccoli, spinach and blue cheese £7.50



STARTERS

- Chef's Soup of the Day
with home-made bread £3.75
- Seafood Chowder
Haddock, salmon and cod bound in a white wine velouté with bacon and potatoes £8.00
- 'Simon Howie' Haggis, Bashed Neeps and Tatties
served with a whisky cream sauce £6.50
- Baked Filo Parcel of Gruth Dhu Cheese and Red Onion Marmalade
set on a rocket salad with balsamic dressing £7.00
- Salad of Char-grilled Chicken Fillets
with Cos lettuce and saffron mayonnaise £6.00
- Home-made Game Terrine
with dried plum and fig chutney and toasted brioche £7.00
- Whisky-cured Smoked Salmon
Baby capers, lemon, red onion and cracked black pepper £9.00
- Pan-fried Crabcakes
on a lime and sesame seed salad with coriander crème fraiche £7.00
- Seafood 'Sharing Platter' for Two
Smoked salmon, crab fritters and haddock goujons with a citrus mayonnaise £12.00

SIDE ORDERS

- Mixed side salad £3.50
- Fresh vegetables of the day £2.50
- Cardamom-scented rice £2.50
- Home-made, thick-cut chips £2.50
- Home-made garlic bread £2.50
with a cheese topping £3.00
- Home-made, beer-battered onion rings £2.50
- Duchally Slaw
(beetroot, red onion and red cabbage, bound in a low-fat lemon mayonnaise) £2.50



FROM THE GRILL AND MAINS

- Trio of Lamb Cutlets £21.00
- 8oz Sirloin Steak £22.00
- 8oz Fillet Steak £25.00
- All served with flatcap mushroom and roast cherry tomatoes and either home-made, thick-cut chips or new potatoes
- Steak sauces – whisky jus, peppercorn, garlic butter £2.00 each
- Home-made 8oz Beefburger,
served in a sesame bun, with red onion relish, home-made, thick-cut chips and Duchally Slaw £10.00
- add cheese or bacon £10.50
- add cheese and bacon £11.00
- Char-grilled Chicken Fillet Burger
topped with roasted sweet pepper, served in a sesame bun with cocktail sauce, home-made, thick-cut chips and Duchally Slaw £11.00
- Butterfly of Cajun Spiced Chicken
topped with garlic butter, served with home-made, thick-cut chips and Duchally Slaw .. £10.00
- Beer-battered Haddock
Minted mushy peas and low-fat tartare sauce £12.50
- Steak and Ale Casserole
topped with crispy puff pastry, served with a selection of fresh, seasonal vegetables ... £13.00
- The above can be served with either home-made, thick-cut chips or boiled potatoes.*
- Roast Butternut Risotto Cakes
a warm salad of winter greens and a tomato chilli dressing £13.00
- Roast Chicken Supreme
filled with haggis, served with skirlie potato cake, and a whisky cream sauce £14.00
- Slow-braised Lamb Shank
with fresh herb mash and honey-roasted root vegetables £18.00
- Pan-fried Fillet of Salmon
sauté new potatoes, spinach, tomato coulis with a mint and pea pesto £16.00
- ‘Simon Howie’ Sausages of the Day
served on a herb mash with onion gravy £11.00
- Tagliatelle of Wild Mushroom, Chestnuts and Truffle Shavings
served with herb salad and home-made garlic bread £13.00



DESSERTS

- Hot Sticky Toffee Pudding
with toffee sauce, served with home-made ice cream £6.00
- Duchally Mess
(with or without a splash of Glenfiddich whisky syrup) served with
home-made shortbread rounds £6.50
- Warm Chocolate Ale Cake
Malt and muscavado ice cream £6.50
- Selection of Home-made Ice Creams or Sorbets
served with a fruit garnish and tuille biscuit £5.50
- Fresh Fruit Crumble of the Day
accompanied by a creamy home-made custard £6.00
- Warmed Cherry Bakewell Tart
with vanilla clotted cream and almond tuille £6.00
- Selection of Scottish Cheeses
Smoked Apple Wood Cheddar, Dunsyre Blue, Howgate Brie and Black Crowdie
with home-made biscuits, grapes and celery £8.50
- Assiete of Desserts for Two
Warm Cherry Bakewell Tart and Mini Duchally Mess with home-made
vanilla ice cream £10.00

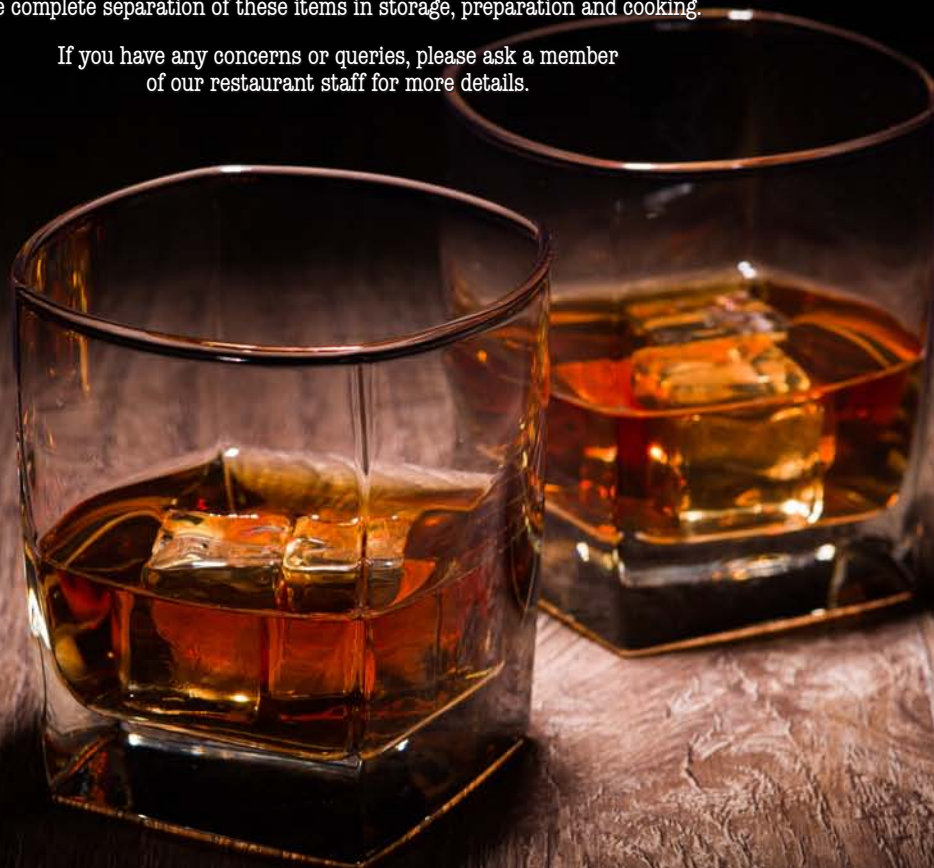
Children's menu available.

Please advise a member of our restaurant staff if you have any food allergies or special dietary requirements.

Guests are advised that our kitchen may use some of the fourteen products that can potentially cause allergies and intolerances.

While every effort is made to minimise the risk, it is impossible to fully guarantee the complete separation of these items in storage, preparation and cooking.

If you have any concerns or queries, please ask a member of our restaurant staff for more details.



A photograph of three wine bottles and a glass of red wine. The bottles are dark and have white labels, standing in a row. In front of them is a large, elegant glass filled with a vibrant red wine. The background is dark, making the bottles and glass stand out.

Wine List

BIN	WHITE WINE	BOTTLE
1	Still Bay Chenin Blanc.	£ 18.00
	South Africa South Africa's classic white grape varietal, this chenin blanc has mouthwatering tropical fruits balanced by a racy acidity.	
2	Torreon De Paredes Sauvignon Blanc.	£ 18.00
	Valle de Rengo-Cachapoal, Chile Straw yellow in colour with green hues, the wine has aromas of citrus fruit and peach. The palate is young, fresh and fruity, with vibrant acidity and a delicate finish.	
3	Ca'lungheita Pinot Grigio IGT.	£ 21.00
	Veneto, Italy An excellent example of pinot grigio that is fuller in the mouth than most Italian pinot grigio. This has good weight, minerality and stone fruit flavours on the palate and finish.	
4	Katherine Hills Unoaked Chardonnay.	£ 22.00
	South Australia As this wine has no oak contact, the result is a fruit-driven style full of luscious tropical fruits.	
5	Beronia Rioja Blanco.	£ 23.00
	Spain Made from 100% viura with no oak contact, this delicate wine has aromas of peach and lily petals.	
6	First Dawn Sauvignon Blanc.	£ 23.00
	Malborough, New Zealand A classic kiwi sauvignon blanc, packed with really vibrant citrus and grassy flavours, refreshing acidity and a crisp dry finish.	
7	St Michael Pinot Meunier Blanc De Noir.	£ 26.00
	Qualitatswein, Wurttemberg, Germany A light white wine with hints of pear and floral notes and an off-dry finish.	
8	Louis Latour Grand Ardeche Chardonnay.	£ 29.00
	Vin de Pays, Coteaux de L'ardeche, France Oak-aged for ten months, the wine has a clear, golden-yellow colour and a powerful, elegant bouquet of vanilla, exotic fruits, honey and subtle spices. Wonderfully rounded and fleshy on the palate, it displays honey and gingerbread flavours that persist in the mouth.	

BIN	RED WINE	BOTTLE
9	Still Bay Pinotage. South Africa Soft smoky flavours with plum and cherry fruit. A great example of pinotage.	£ 18.00
10	Senora Rosa Merlot. Central Valley, Chile This merlot is fresh and fruity, bursting with typical flavours of ripe plums and cherries – smooth and easy to drink.	£ 18.00
11	Torreon de Paredes Cabernet Sauvignon. Valle de Rengo-Cachapoal, Chile This wine has a deep ruby-red colour and aromas of ripe, red fruit, blackcurrant and strawberry. Its sprightly, varietal character, medium-body and pleasant finish are all evident on the palate.	£ 18.00
12	Botter Chianti Docg. Tuscany, Italy Ruby-red colour, with aromas of violet. The palate is harmonious and lightly tannic, with mouth-watering red fruit. IWC commended.	£ 21.00
13	Katherine Hills Shiraz. South Australia This fruit-driven shiraz is full of concentrated plums and blackcurrants. A hint of white pepper adds a warming spice to the finish.	£ 22.00
14	Goyenechea Malbec. Mendoza, Argentina Good fruit with rich flavours combine with the tannins in this well-structured wine to produce an excellent example of what Argentina is capable of.	£ 23.00
15	Beronia Rioja (Crianza). Spain Made from 82% tempranillo, 14% garnacha and 4% mazuelo. The wine is aged 12 months in the barrel and 12 months in the bottle prior to release. Aromas of vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich and powerful finish. IWC commended.	£ 26.00
16	Louis Latour Domaine du Valmoissine Pinot Noir. Vin de Pays des Coteaux du Verdon, France This may be one of the most exciting vin de pays wines in our portfolio. It is so soft and silky, with such a purity of fruit and so much finesse that few burgundians would believe this is not a burgundy, and a fine one at that!	£ 29.00

BIN	ROSE WINE	BOTTLE
17	Willowood Zinfandel Rosé. California, USA A lively, fruity rosé wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.	£ 18.00
18	Ca'lungchetta Pinot Grigio Blush IGT. Veneto, Italy The grape must is left on the skins for 12 hours to give the wine its characteristic pale, peachy colour. The result is an attractive wine, dry, soft and well-balanced. Presented in a tall, tapered Bordeaux bottle.	£ 21.00

BIN	SPARKLING WINE AND CHAMPAGNE	BOTTLE
19	Botter Prosecco Santi Nello. Doc, Italy Pale light yellow colour, with fine perlage. Delicate fruity, slightly aromatic bouquet. Well balanced and light bodied. Harmonic at the taste.	£ 26.00
20	Botter Raboso Rosato Spumante. Veneto, Italy Light rose colour, elegant and intense bouquet. Dry, soft and well balanced on the palate. Excellent as an aperitif or enjoy with light fish or mushroom dishes.	£ 26.00
21	Piper Heidsieck Brut. France The distinctive and classy red label introduced in 1997 completed the 'rebirth' of this famous name following the masterful reblending of the cuvée under chef de cave Daniel Thibault. 85% Pinto grapes give this wine its now stylish, full bodied character. IWC commended; DWWA bronze.	£ 65.00
22	Piper Heidsieck Rosé Sauvage Brut. France The blend is heavily pinot dominated with up to 90% of the blend being made with either pinot noir or pinot meunier with the balance chardonnay. A wonderful rosé with summer fruit flavours. IWC commended; DWWA commended.	£ 70.00