



Dear Guest

Welcome to Monteaths.

Within these pages you will find a menu that has been hand-selected by our talented chefs. At Monteaths we are all about quality, locally sourced produce, cooked to perfection.

I am sure, no matter what your tastes, that you will find something to excite your taste buds; a restaurant is very much a place of discovery, a place for sharing food and anticipating the delights of your chosen dish. Please do remember that we are here to cater to your needs; if you have specific dietary requirements, one of our trained team will happily assist you and ensure the chef is fully aware.

I hope that you enjoy your experience with us and hope to see you again in the near future.

Graeme Gunn
Head Chef

2 courses £22 | 3 courses £25

STARTERS

Served from 12.30 – 21.30

Seasonal Soup of the Day

Please ask waiting staff for details

Goats Cheese Bruschetta

Onion Marmalade, Red Pepper Coulis
(1, 3, 7, 12, 4, 13)

Chicken Caesar Croquettes

Cos Lettuce, Caesar Dressing, Shaved Parmesan
(1, 7, 9, 5, 12, 13, 6, 4)

Homemade Venison Haggis

Chive Mash, Carrot Crisps, Turnip Cream
(1, 4, 7, 13)

Monkfish Scampi

Wild Garlic Tartare Sauce, Wild Garlic Oil
(1, 6, 9, 13)

King Prawn Cocktail

Cucumber and Grapefruit Salsa, Whole Grain Melba Toast
(1, 10, 6, 12)

SALADS

**Available as starter or main course*

Duchally House

*Seasonal Kale, Sugar Snap Peas, Pomegranate, Roasted Almonds,
Mint, Orange, Chilli, Lime and Coriander Dressing*
(3)

Caesar

*Pancetta, Anchovies, Soft Poached Egg, Croutons,
Aged Parmesan, Caesar Dressing*
(1, 6, 9, 7, 13, 5)

Seasonal

*Beetroot, Goats Cheese, Courgette & Carrot, Ribbon
Salad, Lime and Honey Dressing, Beetroot Crisp*
(7, 5, 13)

Add Chicken or Grilled Halloumi (£5 supplement)

(7)

Food allergies and intolerances. Some of our food contains allergens.
Please speak to a member of staff for more information.

ALLERGENS

(1) gluten, (2) peanuts, (3) tree nuts, (4) celery, (5) mustard, (6) eggs, (7) milk, (8) sesame,
(9) fish, (10) crustaceans, (11) molluscs, (12) soya, (13) sulphites, (14) lupin

MAIN COURSES

Served from 12.30 – 21.30

Fillet of Seabass

*Sautéed Potatoes, Mediterranean Vegetables,
Chorizo, Pesto, Aged Balsamic
(9, 7, 13)*

Roast Rump of Perthshire Lamb (£5 supplement)

*Potato Gratin, Asparagus, Dried Tomatoes, Peas,
Garlic, Red Wine Jus.
(9, 13, 7)*

Supreme of Chicken

*Creamed Potatoes, Roasted Root Vegetables,
Brandy & Pancetta Jus
(7, 13)*

Beer Battered Haddock

*Chips, Crushed Peas, Tartare Sauce, Lemon
(1, 9, 13, 7)*

Braised Beef Cheek and Ale Pie

*Creamed Potato, Kale, Baby Carrots
(1, 7, 6, 13, 9)*

Fresh Tagliatelle

*Broad Beans, Asparagus, Peas, Herb Emulsion,
Shaved Aged Parmesan
(1, 4, 7, 6)*

SEASONAL INSPIRATION

We pride ourselves on using and supporting our Local Suppliers and using Seasonal Produce when creating our dishes. Please ask your server for our Seasonally Inspired Specials.

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FROM THE GRILL

Served from 12.30 – 21.30

28-Day Matured 10oz Bone-in Ribeye Steak (£8 supplement)

Portobello Mushroom, Vine Cherry Tomatoes, Thick Cut Chips
(7)

28-Day Matured 8oz Flat Iron Steak

Portobello Mushroom, Vine Cherry Tomatoes, Thick Cut Chips
(7)

‘Surf it up’ with 4 King Prawns (£7 supplement)

(10, 7)

House-Made 6oz Beef Burger

*Our Own Burger Sauce, Caramelised Onions, Cheddar Glaze,
Garnished Brioche Bun, Duchally Slaw, Thick Cut Chips*
(1, 6, 7, 5, 13, 12, 9)

Cajun Chicken Burger

*Our Own Burger Sauce, Garnished Brioche
Bun, Duchally Slaw, Thick Cut Chips*
(1, 7, 5, 6)

Halloumi Burger

*Caramelised Onions, Garnished Brioche Bun,
Duchally Slaw, Thick Cut Chips*
(1, 7, 5, 6)

Add Bacon or Chorizo

Add Sauce (£3 supplement each)

*Pepper, Blue Murder, Garlic Butter,
Whisky (7), or Béarnaise (6, 7)*

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SIDES

Served from 12.30 – 21.30

Garlic Bread	£3
(1, 7)	
Thick-Cut Chips	£4
Beer-Battered Onion Rings	£3
(1, 13)	
Mashed Potato	£3
(7)	
Mac ‘n Cheese	£3.50
(1, 7)	
Dressed Salad	£3
(3)	
Cayenne Style Onions	£2
(1)	
Halloumi Fries	£4
(1, 7)	
Seasonal Vegetables	£3

DESSERTS

Dark Chocolate and Hazelnut Semifreddo

Raspberry Gel, Candied Hazelnuts, Chocolate Shards
(3, 7, 6)

White Chocolate and Croissant Butter Pudding

Single Malt Ice Cream, Honeycomb
(6, 7, 13, 1)

Sticky Toffee Pudding

Toffee Sauce, Salted Caramel Ice Cream
(1, 13, 6, 7)

Strawberries and Cream

Strawberry Gel, Strawberry Sorbet, Pistachio Cake
(1, 3, 7, 6)

Selection of Award Winning Luvians

Ice Creams and Iced Sorbets

Sable Biscuit
(1, 6, 7)

Selection of Scottish Cheeses (£3 supplement)

Artisan Breads, Chutney, Grapes
(1, 7)

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CHILDREN'S MENU

Served from 12.30 – 21.30

STARTERS

Soup of the Day

Please ask waiting staff for details

Garlic Bread

Topped with Cheese
(1, 7)

Melon

Seasonal Berries, Vanilla Syrup

MAINS

Fish and Chips

Served with Peas
(1, 13, 9)

Beef Burger

Served with Chips
(1, 13, 7)

Chicken Goujons

Breaded and Served with Chips

Macaroni and Cheese

Served with Chips
(1, 7)

DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream
(6, 7, 13, 1)

Meringue & Berries

Served with Chantilly Cream
(7)

Choice of Ice Creams

Strawberry, Chocolate, Vanilla
(7)

1 course £6 | 2 courses £10 | 3 courses £12

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WINE LIST

WHITE

Cachapoal Valley Sauvignon Blanc £22 bottle, £5.50 175ml
Sanama Reserve, Cachapoal Andes, Chile.

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

Ca' di Alte Pinot Grigio £22 bottle, £5.50 175ml
Veneto, Italy

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

Sangoma Chenin Blanc £24
Western Cape, South Africa

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

Mendoza Unoaked Chardonnay £25
Finca Flichman Tanguero, Argentina

Bright yellow in colour with green hints. the nose is fresh & fruity, with notes of pineapple and melon. On the palate, the wine is ripe and fresh with a soft persistent finish.

Baron de Badassère Picpoul de Pinet £27
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 and a fresh lime zest acidity that continue through the finish.

Verdejo Rioja £29
El Coto, Spain

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

Marlborough Sauvignon Blanc £31
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 and herbal flavours complement classic capsicum and stony mineral tones. Supple and satisfying, the wine is balanced by a fine acid backbone.

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RED

Cachapoal Valley Cabernet Sauvignon .. £22 bottle, £5.50 175ml

Sanama Reserve, Cachapoal Andes, Chile

Deep red ruby with dark purple hues. Aromas of red fruits like raspberries and plums with a hint of spices. Fruity, with soft, juicy tannins and a pleasant finish.

Ca' di Alte Merlot..... £22 bottle, £5.50 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 £23

Puglia, Italy

This classic Primitivo has a deep ruby red colour, with aromas of confected 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.

Mendoza Malbec £25

Finca Flichman Tanguero, Argentina

This Malbec has an intense red colour and red fruit aromas. plums and cherries are complemented by a touch of oak. on the palate, this wine has plum and raspberry flavours with an elegant, soft finish.

Robertson Shiraz £27

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 £29

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.

Great Southern Pinot Noir £33

Three Lions, Western Australia

This wine is deep garnet red in colour. on the nose, there are lifted aromas of red cherry, forest floor and a savoury complexity that leads into a palate bursting with bramble fruits and toasty oak. This pinot noir is beautifully textured with fine tannins and balanced acidity.

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ROSÉ

Monastrell Rosado £22 bottle, £5.50 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.

Pinot Grigio Rosato £22

Ponte Pietra, Veneto, Italy

A lovely salmon-pink colour, this rosato is fresh and crisp, with a delicious strawberry perfume which gives way to a vibrant cherry character on the palate. a savoury note adds depth, and lively acidity gives the wine a fresh, crisp finish. Ripe strawberry perfumes linger on the palate.

SPARKLING

Ca' di Alte Prosecco £30 bottle, £5.50 125ml

Spumante Extra Dry

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.

Ca' di Alte Rosato Spumante £28

Veneto, Italy

Faded rose in colour with a shade of peach blossom and a fine, persistent perlage. The bouquet is intense, fruity and complex with floral nuances and ripe passion fruit. well-balanced, the wine is full-bodied, with a pleasant acidity and fresh flavour.

Grande Reserve Champagne £70

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.

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