



**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.

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**Graeme Gunn**  
Head Chef

*Served from 17:30 – 21:00 Monday to Thursday  
12:30 – 21:00 Friday – Sunday*

## WHILE YOU DECIDE

Mixed Marinated Olives ..... £4

Haggis Bon Bons, Grain Mustard Mayonnaise ..... £4  
(1, 13, 6, 7, 5)

Venison Stovies, Handmade Crisp Breads .....£4  
(1,7,9,13)

Artisan Bread Basket, Aged Balsamic .....£5  
(1)

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2 courses £22 | 3 courses £25

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## STARTERS

Seasonal Soup of the Day  
*Please ask waiting staff for details*

Venison Haggis Bon Bons  
*Potato Puree, Turnip “Spaghetti”, Whisky Jus*  
(1,4,6,7,13)

Game Terrine  
*Autumn Chutney, Melba Toast, Herb Salad*  
(1,5,13)

Panko Crumbed Crab Cakes  
*Wasabi Mayonnaise, Spring Onion and Chilli Salad*  
(1,6,7,10)

Shallot Tarte Tatin  
*Chive Oil, Herb Salad, Pepper Coulis*  
(1,7)

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

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### 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

### Braised Lamb Shank

*Citrus Colcannon, Pea Puree, Rosemary infused Baby Carrots,  
Balsamic Red Onions, Red Wine Jus*  
(4, 7, 13)

### Fresh Rigatoni

*Mushrooms, Truffle and Parmesan Emulsion, Garlic, Chilli*  
(1, 6, 7)

### Pan Roasted Supreme of Chicken

*Sautéed Potatoes, Chorizo, Cherry Tomatoes, Peas, Kale, Pan Jus*  
(13)

### Beer Battered Coley Fillet “Supper”

*Homemade Tartare Sauce, Mushy Peas, Lemon*  
(1, 7, 9, 13)

### Homemade Game Pie

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

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## 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

Our Steaks are 35 days matured and reared in Caithness & Sutherland. Both served with Hand Cut Chips, Portobello Mushroom and Vine-Roasted Cherry Tomatoes.

### 8oz Flat Iron

(1, 7)

### 8oz Ribeye (£7 supplement)

(1, 7)

### Add a Sauce (£3 supplement each)

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

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**6oz House made Beef Burger**

*Duchally Sauce, Cheese Glaze, Caramelised Onions, Duchally Slaw,  
Garnished Brioche Bun, Hand Cut Chips*  
(1, 5, 6, 7, 9, 12, 13)

**Battered Halloumi Burger**

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

**Cajun Chicken Burger**

*Duchally Slaw, Garnished Brioche Bun, Hand Cut Chips*  
(1, 5, 6, 7)

**Add Bacon or Chorizo (£1 supplement each)**

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**SIDES**

1 Side - £4, 2 Sides - £7.50, 3 Sides - £10

**Garlic Bread**

(1, 7)

**Mashed Potatoes**

(7)

**Hand Cut Chips**

(1)

**Dressed Salad**

(3)

**Mac n' Cheese**

(1, 7)

**Beer Battered Onion Rings**

(1, 13)

**Halloumi Fries**

(1, 7)

**Seasonal Vegetables**

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## SWEETS

### Banoffee Pie Cheesecake

*Vanilla Pod Ice Cream, Port Cured Banana*  
(1, 6, 7)

### Sticky Toffee Pudding

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

### Baileys Chocolate Tart

*Clotted Cream, Hazelnut Praline, Raspberry Coulis*  
(1, 3, 6, 7)

### Stem Ginger and Syrup Sponge

*Vanilla Pod Custard, Ice Cream*  
(1, 6, 7)

### Selection of Award Winning Luvians

#### Ice Creams and Iced Sorbets

*Sable Biscuit*  
(1, 6, 7)

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### Duchally Cheeseboard (£3 supplement)

*Frozen Grapes, Seasonal Chutney, Artisan Bread and Unsalted Butter*  
(1, 7)

### Blue Murder

*The tasty Blue Murder is softer and creamier than most blues. It tastes spicy, salty and slightly sweet.*

### Isle of Mull Cheddar

*A hearty, full flavoured cheddar, Isle of Mull is drier in texture than other cheddars, with flavours that are upfront, richly savoury and boozy.*

### Morangie Brie

*This amazing Brie has more body and maturity than a normal Brie. It's smooth and soft textured with a meaty flavour.*

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### Have ye room to squeeze in anymore?

*Tea, Coffee or Espresso with a piece of Gatehouse  
Gin infused Homemade Tablet.*  
(7)

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### Please Note

*Due to food being cooked to order, there may  
be a short wait during busy periods.*

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## CHILDREN'S MENU

### STARTERS

#### Soup of the Day

*Please ask waiting staff for details*

#### Garlic Bread

*Topped with cheese*  
(1, 7)

#### Melon

*Seasonal berries, vanilla syrup*

### MAINS

#### Battered Fish

*Fries, peas*  
(1, 9, 13)

#### Beef Burger

*Fries*  
(1, 7, 13)

#### Chicken Goujons

*Fries*  
(1, 6)

#### Macaroni and Cheese

*Fries*  
(1, 7)

### DESSERTS

#### Sticky Toffee Pudding

*Vanilla ice cream*  
(1, 6, 7, 13)

#### Meringue & Berries

*Chantilly cream*  
(7)

#### Choice of Ice Creams

*Strawberry, chocolate, vanilla*  
(7)

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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.*

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## 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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