

# MONTEATHS

## R E S T A U R A N T



DUCHALLY  
COUNTRY ESTATE

### STARTERS

- Seasonal soup of the day ..... £6.00  
Ask your waiter for details
- Warm pork terrine ..... £6.50  
Black pudding, apple & onion crumble, scratchings
- Steamed isle of lewis mussels ..... £9.00  
Crispy pancetta, cider, sea purslane
- Heritage tomato salad ..... £9.50  
Goats curd, pickled radish, pea shoots, basil oil
- Simon howies haggis tian ..... £6.50  
“Neeps & tatties”, whisky sauce
- Seared scrabster scallops ..... £14.50  
Pea puree, chorizo, squid ink cracker, crispy sage
- Grilled wye valley asparagus ..... £10.00  
Oxsprings dry cured ham, poached hens egg
- Classic Caesar salad ..... £6.50  
Romaine lettuce, anchovies, croutons, shaved gran padano
- Add chicken ..... £3.50

### MAINS

Seasonal dish of the week

Please ask your server for details of today's seasonal dish

- Beer battered haddock and chips ..... £15.50  
Crushed peas - tartare sauce
- Goats cheese & thyme ravioli ..... £17.00  
Grilled asparagus, broad beans, poached hens egg, shaved Grana Padano
- Roast venison loin ..... £21.00  
Smoked bacon croquette, savoy cabbage, black current jus
- Seared rainbow trout ..... £18.00  
Escabeche of summer vegetables, heritage potato, horseradish foam
- Smoked haddock kedgeree ..... £14.00  
Spiced basmati rice, hard-boiled egg, parsley
- Beef & ale pie ..... £15.00  
Puff pastry, crushed peas, creamy mash
- House made burger ..... £14.00  
Two 4oz beef patties, cheddar glaze, caramelised onion, brioche roll
- Add bacon ..... £2.00
- Chicken & truffle ballotine ..... £17.00  
Dauphinoise potato, oatmeal skirlie, sprouting broccoli

### FROM THE GRILL

- 8oz fillet ..... £27.00
- 8oz sirloin ..... £24.00
- 3 bone rack of lamb ..... £22.00

All dishes come garnished with Portobello mushroom, roast  
cheery tomato, watercress & thick cut chips

### TOPPINGS

- Caramelised onion ..... £3.00
- Scallops (portion of 3) ..... £6.00

### SIDES

- Thick cut chips, onion rings, garlic bread ..... £3.00
- Panache of seasonal vegetables, mixed salad ..... £3.00

### SAUCES

- Pepper, garlic butter, whisky jus ..... £2.50

DESSERTS

- Classic sticky toffee pudding ..... £7.00  
Toffee sauce, honeycomb ice cream
- Warm dark chocolate brownie ..... £6.50  
Cherry ice cream, roast peach
- Lemon posset ..... £6.50  
Crabbies ginger foam, elderflower biscuit
- Banoffee pie ..... £6.50  
Hazelnut praline, chocolate soil
- Duchally mess ..... £6.50  
Whisky syrup, homemade shortbread
- Selection of fine Scottish cheeses ..... £9.50  
Oatcakes, house chutney, candied walnuts

KIDS MENU

1 course £5.00 – 2 course£8.00 – 3 course £10.00

- Tomato soup  
Served with croutons
- Classic Caesar salad
- Garlic bread  
Topped with cheese
- Melon  
Seasonal berries vanilla syrup
- Fish and chips  
Served with peas
- Beef burger  
Served with chips
- Chicken goujons  
Breaded and served with mash
- Macaroni and cheese
- Sticky toffee pudding  
Vanilla ice cream
- Chocolate brownie  
Served with Chantilly cream
- Choice of ice creams

Food allergies and intolerances:  
some of our foods contain allergens; please speak  
to a member of staff for more information.

All weights are approximate uncooked weights.

WineList

WHITE WINES

Still Bay Chenin Blanc (South Africa)	£20.00
Senora Rosa Sauvignon Blanc (Chile)	£22.00
Villa Rosella Pinot Grigio (Italy)	£25.00
First Dawn Sauvignon Blanc (New Zealand)	£26.00
Le Versant Viogner (France)	£28.00

RED WINES

Botter Merlot (Italy)	£20.00
Senora Rosa Cabernet Sauvignon (Chile)	£22.00
Cosmina Pinot Noir (Romania)	£25.00
Goyenechea Malbec (Argentina)	£26.00
Beronia Rioja (Spain)	£28.00

ROSE WINES

Willowood White Zinfandel (USA)	£20.00
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SPARKLING AND CHAMPAGNE

Santi Nello Prosecco (Italy)	£28.00
Raboso Rosato Spumante (Italy)	£30.00
Piper Heidsieck Brut (France)	£60.00
Piper Heidsieck Rose Sauvage Brut (France)	£70.00

WINE BY THE GLASS £5.00 each (187ml)

D’vine Angels White – Pinot Grigio – Sauvignon Blanc  
D’vine Angels Red – Merlot – Shiraz  
D’vine angels rose – zinfandel

SPARKLING WINE £8.00 (187 ml)

Botter Prosecco

All prices are inclusive of VAT at the standard rate

When one vintage ceases to be available then the next suitable one will be offered. All quality and table wines have an alcoholic content of between 7-15% All information is correct at time of print but may be subject to change without notice.

Please inform your waiter if you have specific dietary requirements