

MONTEATHS RESTAURANT

SANDWICHES AND LIGHT LUNCHES

Served from 12.30pm until 5.30pm

- Single round of sandwiches on white or wholemeal bloomer bread served with Duchally slaw and crisps
Fillings: roast beef and horseradish, York ham and Dijon mustard, tuna mayonnaise and spring onion, Cheddar cheese and chutney all £7.50
- BLT
On toasted wholemeal or white bloomer bread served with Duchally slaw and chips £9.00
- Chicken club sandwich
Chargrilled chicken supreme, cos lettuce, bacon and tomato on toasted white or wholemeal bloomer bread with Duchally slaw and chips £10.00
- Rump steak ciabatta
Chargrilled rump of beef served on toasted ciabatta bread with red onion relish and wholegrain mustard mayonnaise, served with Duchally slaw and chips £12.00
- Nachos
Oven baked tortillas topped with cheese, jalapeños and crème fraîche, topped with either tomato and sweet pepper salsa £8.50
or homemade beef chilli £9.50
- Chargrilled Cajun spiced chicken, topped with garlic butter
Served with salad garnish, Duchally slaw and chips £12.00
- Homemade 8oz beef burger topped with bacon and cheese
Served on a brioche bun with red onion relish, and chips £12.50

STARTERS

- Chef's Soup of the Day served with homemade bread £4.00
- Seafood chowder
Salmon, haddock and prawns with bacon and potato in a white wine velouté, with homemade bread £7.00
- Homemade terrine of confit duck and pheasant
With plum and apple chutney and toasted brioche £6.50
- Salad of feta cheese, confit artichokes and sunblush tomatoes
With Parmesan tuiles and basil dressing £6.50
- Filo tartlet of sauté wild mushrooms
On a warm green salad with balsamic dressing £7.00
- Salad of chargrilled chicken fillets
With herb roasted sweet potato and chickpeas, sweet chilli relish £7.00
- Whisky-cured smoked salmon
With baby capers, red onion and lemon £9.50
- Pan-seared hand dived scallops
Served with sautéed new potatoes and chorizo confetti £10.00
- Sharing seafood platter for two
Smoked salmon, crab fritters and haddock goujons with a citrus mayonnaise £13.00



DUCHALLY
COUNTRY ESTATE

FROM THE GRILL AND MAINS

- 8oz fillet steak
Served on a rosti potato with roast shallots and confit garlic £25.00
- 8oz sirloin steak
Served with flatcap mushroom, roast cherry tomatoes and chips £23.00
- Chef's Steak of the Day
Steak sauces – choose from whisky jus, peppercorn, garlic butter £2.50
Add a brochette of chargrilled king prawns £7.50
- Baked loin of monkfish wrapped in serrano ham
With fondant potato, sauté of samphire and pea purée £20.00
- Pan fried fillet of salmon
With leek and potato terrine and roast tomato sauce £17.00
- Slow braised lamb shank
With herb mashed potatoes, roast root vegetables and rosemary jus £18.00
- Pan seared loin of venison
With sweet potato dauphinoise and honey glazed parsnips £21.00
- Roast supreme of szechuan pepper crusted duck
Served with sarladaise potato and roast butternut squash £19.00
- Wild mushroom and roast beetroot lasagne
Layered with goats cheese sabayon, with roast cherry tomatoes, salad of herbs £16.00

SIDE ORDERS

- Mixed side salad £3.00
- Vegetables of the Day £3.00
- Cardamom scented rice £3.00
- Thick-cut chips £3.00
- Garlic bread £3.00
- Homemade beer-battered onion rings £3.00
- Duchally slaw
(Beetroot, red onion and red cabbage bound in mayonnaise) £3.00

DESSERTS

- Hot sticky toffee pudding with toffee sauce
Served with homemade ice cream £6.50
- Duchally mess (with a splash of Glenfiddich whisky syrup)
Served with homemade shortbread £7.00
- Raspberry and vanilla crème brûlée
Served with Drambuie Ice Cream £7.00
- Selection of ice creams or sorbets
Served with a fruit garnish and tuile biscuit £6.00
- Warm pear and frangipan tart
With cinnamon ice cream and vanilla anglaise £6.50
- Double chocolate cheesecake
Served with compote of winter berries £6.50
- Selection of Scottish cheeses
(Smoked Applewood Cheddar, Dunsyre Blue, Howgate Brie and Black Crowdie)
with homemade biscuits, grapes and celery £8.50
- Assiette of Desserts for two to share
Warmed pear and frangipan tart, double chocolate cheesecake with Drambuie 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.

All information is correct at time of print but may be subject to change without notice.

Wine List

BIN WHITE WINE

BOTTLE

1	Still Bay Chenin Blanc. South Africa	£20.00
	Using South Africa's classic white grape, varietal, this chenin blanc has mouthwatering tropical fruits balanced by a racy acidity	
2	Pitmaster Viognier. Australia	£21.00
	The viognier has a fresh and fruity style with a dry finish and a hint of aromatic fruit that balances well with lightly spiced and smoked fish and white meat	
3	Ca'lunghetta Pinot Grigio, IGT. Sicilia, Italy	£23.00
	An excellent example of pinot grigio that is richer than most Italian pinot grigio wines. This has good weight, minerality and stone fruit flavours on the palate and finish	
4	First Dawn Sauvignon Blanc. Marlborough, New Zealand	£25.00
	A classic kiwi sauvignon blanc, packed with really vibrant citrus and grassy flavours, refreshing acidity with a crisp, dry finish.	
5	Griset Sauvignon Gris, IGP D'oc. France	£26.00
	This wine has all the wonderfully tropical notes that we have come to love from drinking sauvignon blanc but with slightly less of the cutting acidity.	
6	Chardonnay, Castillo De Monjardin. Navarra, Spain	£27.00
	Bright and clear yellow with glints of green. Frank, intense aroma of green apple. Its texture is powerful, unctuous and rich with well-blended hints of acid and sweetness. Nice lingering aftertaste.	
7	Pinot Gris Select. Oberrotweil, Trocken, Baden, Qmp Germany	£28.00
	Very different to an Italian pinot grigio, this pinto gris has an oily texture and aromatic fruit which makes it a great partner to spicy food	
8	Bodegas Lan Santiago Ruiz. Albariño, Spain	£32.00
	A blend of 70% albariño and 30% alternative indigenous grape varieties, straw yellow with green hints and very aromatic with hints of peach, custard apple and mint. Powerful on the palate, well-balanced with a long finish.	

BIN RED WINES

BOTTLE

9	Still Bay Pinotage. South Africa	£20.00
	Soft smoky flavours with plum and cherry fruit, a great example of pinotage	
10	Senora Rosa Merlot. Central Valley, Chile	£20.00
	This merlot is fresh and fruity, bursting with typical flavours of ripe plums and cherries – smooth and easy to drink.	
11	Pitmaster Shiraz/Viognier. Australia	£21.00
	The palate is robust and concentrated with great intensity. The fruit is more expressive on the palate with a touch of raspberry, plum, blackcurrant, blueberry with underlying spice and just a hint of savoury oak.	
12	Botter, Chianti, Docg. Toscana, Italy	£23.00
	Ruby red colour with aromas of violet. The palate is harmonious and lightly tannic with mouth-watering red fruit. IWC commended.	
13	Goyenechea Malbec. Mendoza, Argentina	£25.00
	Plum red in colour. A delicate scent of dry fruits, walnuts and light spices. On the palate, soft and fruity with a slight tannin and a blackberry flavour.	
14	Beronia, Rioja, Crianza. Spain	£26.00
	Made from 82% tempranillo, 14% garnacha and 4% mazuelo. Prior to release the wine is aged 12 months in barrel and 12 months in bottle. Aromas of vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich and powerful finish. IWC commended	
15	Beyer Ranch Zinfandel. Wente Hayes, USA	£28.00
	Classically fruity zinfandel displaying aromas of plums with hints of raspberry and blueberry and a well-balanced palate with good acidity and delicious toasty oak which gives underlying structure to the excellent fruit.	
16	Sancerre Rouge. Domaine Bonnard, France	£34.00
	Classic aromas of cherry, beetroot, underbrush and blackberry dominate. The fruit, crisp acids and fine tannins give this dry sancerre rouge dimension.	
17	Château Brande-Bergère, Cuvée O'byrne. Bordeaux Supérieur, France	£36.00
	Sophisticated and elegant, the o'byrne pairs well with game meats, roast lamb, or hearty beef stews.	

BIN ROSE WINE

BOTTLE

18	Willowood Zinfandel Rosé. California	£20.00
	A lively, fruity rosé wine with aromas of red summer fruits and an attractive crisp sweetness on the palate	
19	Ca'lunghetta Pinot Grigio Blush, IGT. Sicilia, Italy	£22.00
	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	

BIN SPARKLING WINE AND CHAMPAGNE

BOTTLE

20	Botter Prosecco Santi Nello Doc. Italy	£26.00
	Pale, light yellow colour with fine perlage. A delicate and slightly aromatic fruity bouquet. Well balanced and light body. Harmonic at the taste.	
21	Botter Raboso Rosato Spumante. Veneto, Italy	£26.00
	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	
22	Piper Heidsieck Brut. France	£65.00
	The distinctive and classy red label introduced in 1997 completed the 'rebirth' of this famous name following the masterful reblending of the cuvee under chef de cave Daniel Thibault. 85% Pinto grapes give this wine its now stylish, full-bodied character. IWC commended, DWWA bronze.	
23	Piper Heidsieck Rose Sauvage Brut. France	£70.00
	The blend is 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	

WINES BY THE GLASS

£4.50 each (187ml)

WHITE WINE

D'veine Angels Perfect Pinot (Grigio), Australia
D'veine Angels Super Sauvignon, Chile

RED WINE

D'veine Angels Mellow Merlot, Chile
D'veine Angels Smooth Shiraz, Australia

ROSÉ WINE

D'veine Angels Zingy Zinfandel, California

SPARKLING WINE

£7.20 (187ml)

Botter Tiamo 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%