

MONTROSE

SAMPLE DINNER

Mushroom & Caramelised Cream Tart
Mackerel & Lovage Flatbread

Wholemeal Roll
Whipped Charcuterie Cucumber And Leek

Scallop
Delica Pumpkin, Hazelnut & Lardo

Hake
Kale, Sezchuan Pepper & Bergamot

Fife Dexter
Tokyo Turnip, Devilled Oyster & Mustard Leaf

Quince
Baked Custard

Menu £90
Paired Drinks £70
Paired Soft £42

A discretionary 12.5% service charge will be added to all bills.
Please advise of any dietary requirements.

MONTROSE

SAMPLE LUNCH

Louet Feisser Oyster, Green Tomato £4

Bread & Yeasted Butter
Corra Linn & Aged Ham

Cured Halibut
Tropea Onion, Cedro & Alexanders

Goats Curd Anolini
White Asparagus, Lemon Thyme & Truffle
(supp. £20)

Saddleback Pork
Morel, Wild Garlic, Grains & Smoked Eel

Amalfi Lemon
Sheep's Yogurt & Olive Oil

Menu £55
Paired Drinks £45
Paired Soft £30

A discretionary 12.5% service charge will be added to all bills.
Please advise of any dietary requirements.