

MONTEITHS

GORDAL OLIVES	5.5
ISLAY OYSTERS (4) natural / horseradish cream & caviar	16 / 22
GRILLED SOURDOUGH whipped smoked brown butter	6

STARTERS

SHETLAND MUSSEL ROSTI mussel butter sauce, bacon & chive crumb	14.5
HAGGIS swede, fried potato & jus	13.5
HAND DIVED SCALLOP cullen skink broth & sea herbs	22
WHIPPED GOAT'S CHEESE salt baked beetroot, pear & smoked almonds	14
STEAK TARTARE harissa, game chips	19

MAINS

PORK BELLY salt baked beetroot, crackling & jus	28
SEA TROUT pink grapefruit, samphire, dulse & butter sauce	29.5
VENISON tarragon, wild mushroom & blackberry jus	35
COD BORDELAISE pearl barley, confit onion, pancetta & red wine jus	28
PEARL BARLEY BARLOTTO forestière mushrooms & tarragon	24
FILLET STEAK black cabbage, peppercorn sauce, bone marrow & potato pavè	45

SIDES

BROCCOLI miso & smoked almonds	6.5
FRIED POTATOES rosemary salt	6
GEM SALAD caesar, lardons, anchovies & parmesan	8.5
HAND CUT CHIPS sea salt & malt vinegar	6
WILD MUSHROOM tarragon cream	7.5
RADICCHIO SALAD pink grapefruit & pickled fennel	8

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PUDDINGS

VANILLA BEAN CUSTARD blackberry meringue	10
CHOCOLATE & MISO CARAMEL TART vanilla bean ice cream	10
RASPBERRY BUTTER CAKE honey ice cream	10
APPLE TARTE TATIN Blue Murder	12
SCOTTISH CHEESES St. Andrews cheddar, Clava brie, Blue Murder	15

FLIGHT

A trio of selected whisky & cheeses paired to enjoy on their own or after dinner	34
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BONNINGTON MUSCAT CASK LOWLAND

An easy drinking style scotch with aroma of sweet plums, stone fruits & sherbet give way to a taste of caramel, sticky dates & savouriness.

GLENCADAM 10 SINGLE MALT HIGHLAND

A classic style highland malt, with citrus elements & subtle spice, which is notably light & delicate in style. It has a grassy freshness & citrus tones with hints of spicy oak.

GLEN MORAY TWISTED VINE SPEYSIDE

Uniquely aged in Cognac casks; leaves an overall fruity essence that lingers.

Subtle raisins & nuttiness combine with hints of dark fruits, fading into a sweetness with traditional Speyside warmth.

AFTER DINNER

HEATHER HONEY OLD FASHIONED Highland Park 12, heather honey syrup & Angostura bitters	13.5
TIRAMISU MARTINI Disaronno, Baileys, cinnamon, syrup, chocolate bitters, espresso shot	12.5
SUNSET OLD FASHIONED Highland Park 12, Cherry Heering, Luxardo Maraschino, Aztec chocolate bitters	13.5
ROYAL TOKAJI LATE HARVEST pudding wine 75ml	6.5
PORT OF LEITH OLOROSO sherry 50ml	7
PORT OF LEITH TAWNY port 50ml	7
REMY MARTIN VSOP brandy 25ml	6.5
REMY MARTIN XO brandy 25ml	17.5

Please note a discretionary service charge of 12.5% will be added to the final bill. Please ask your server if you have any allergy or dietary requirements.

Please be aware our kitchen does contain nuts & other allergens. Our veg oils contain genetically modified soya.