

While You Wait

Bread & Olives	5
Gordal olives, Italian bloomer bread, balsamic & EVOO	
Pigs in blankets GF	5
Maple glazed chipolatas wrapped in smoked bacon	

Starters

Salmon Rillette GF	8
Flakes of salmon, crème fraiche, tomato, lemon oatcakes	
Vegetable Pakora GF, VGN	7
Vegetable pakoras with Indian sweet chilli dip	
Patatas Bravas GF, VGN	6
Smoked paprika dusted crispy potato puffs, lightly spiced tomato sauce, garlic mayonnaise & mojo verde	
Mini Corn Dogs	5
Cornmeal battered smoked sausage with tomato ketchup & English mustard	
Spicy BBQ Chicken Tenders GF	8
Marinated chicken fillets in salt n chili crumb with a maple BBQ dip	
Roast Tomato and Red Pepper Soup VGNO, GFO	5
Chargrilled Italian Bloomer and Lurpak butter	
Firecracker Cauliflower VGN, GF	7
Sweet Sriracha coated crispy fried cauliflower florets with garlic mayonnaise	
Salt n Chilli dusted Grilled Halloumi GF, V	8
Green salad with a coriander, lime, chili dressing	
Traditional Haggis	8
Haggis of Dalkeith with Clapshot potato and a peppercorn sauce	
Veggie Haggis VGN	8
Clapshot potato and peppercorn sauce	
Sharing Platter	20
Spiced Chicken Tenders in maple BBQ glaze, Corn dogs with tomato ketchup & English mustard, Vegetable Pakora with Indian sweet chilli dip & Firecracker Cauliflower with garlic mayonnaise	

Main Festive Roasts

TURKEY	19
Slices of succulent roast turkey breast, sage & onion stuffing with pigs in blankets, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus	
BEEF GF	19
Slow braised feather blade of British Beef topped with pancetta, mushroom and onion maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus	
SQUASH VGN, GF	19
Slices of butternut squash herb roasted topped with a sage & onion crumble served with veggie 'haggis' stuffing, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine 'jus'	

Pub Classic Mains

Macaroni Cheese v	12
Classic Macaroni and 3 cheese sauce topped with crispy onions with skinny fries	
ADD Piri Piri chicken or salt n chilli Halloumi - £4 supplement	
Classic Beef Burger	13
St Pierre Brioche Bun, 6oz beef burger with mozzarella cheese, shredded iceberg lettuce, sliced tomato, garlic mayonnaise and side of skinny fries	
Piri Piri Chicken Burger	14
Butterflied piri piri spiced chicken breast in a St Pierre Brioche Bun with shredded iceberg lettuce, sliced tomato, Maple BBQ glaze and side of skinny fries	
Firecracker Cauliflower Burger (Ask to be GF or VGN)	13
Sweet Sriracha coated crispy fried cauliflower florets topped with crispy onions in St Pierre Brioche Bun, with shredded iceberg lettuce, sliced tomato, garlic mayonnaise and side of skinny fries	
Classic Fish & Chips	15
Beer battered angel cut haddock fillet with skinny fries, tartar sauce and lemon wedge	
Haddock Morney GF	16
Grilled fillet of Scottish haddock, covered in a cheese sauce on herb buttered new potatoes and spring onions	
Monteiths Mains	
Sirloin Steak 8oz GF	25
<i>(31 days dry aged from the Tweed Valley)</i> Served with a pancetta, mushroom and onion 'crumble' skinny fries and a peppercorn sauce	
Chicken Balmoral	16
Chargrilled Chicken with smoked bacon, haggis slice, peppercorn sauce served with carrot 'clapshot'	
Poached Salmon GF	18
Salmon poached with leeks, spring onions and sprouts in a white wine cream sauce with herb buttered new potatoes	
Hunters Chicken GF	16
Chargrilled Chicken with smoked bacon, Maple BBQ glaze smothered in mozzarella cheese served with skinny fries	
Beef Ragù	16
Slow cooked beef in rich tomato sauce simply tossed in spaghetti served with parmesan cheese	
King Prawn Spaghetti	16
King Prawns, cherry tomatoes, sliced red onion, spring onions and coriander with a garlic, lime, coriander dressing	
Pancetta & Mushroom Pasta	15
Smoked pancetta, chestnut mushrooms and onion in a Parmesan, garlic cream sauce tossed in spaghetti	

Allergens: Please advise server of **all** food allergies.

Allergen matrix available on request.

GF – Gluten Free VGN – Vegan V – Vegetarian

Please note we sell nuts behind the bar

Set Menu

2 Course Lunch £19.95 / Add dessert £4 (12 'til 4pm)

2 Course Dinner £24.95 / Add dessert £5 (4pm onwards)

Starters

Vegetable Pakora GF, V

Handmade vegetable pakoras with sweet chilli dip

Roast Tomato and Red Pepper Soup GFO, VGNO

Chargrilled Italian Bloomer and Lurpak butter

Traditional Haggis OR Veggie Haggis GF, V

Haggis of Dalkeith with Clapshot potato and a peppercorn sauce

Salmon Rillettes GF (supplement £2)

Flakes of salmon in a lemon crème fraiche with Scottish oatcakes

Patatas Bravas GF, VGN

Smoked paprika dusted crispy potato puffs, lightly spiced tomato sauce, garlic mayonnaise & mojo verde

Main Course

Turkey Roast

Slices of succulent roast turkey breast, sage & onion stuffing with pigs in blankets, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus

Beef Roast

Slow braised feather blade of British Beef topped with pancetta, mushroom and onion with maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus

Squash Roast

Slices of butternut squash herb roasted topped with a sage & onion crumble served with veggie 'haggis' stuffing, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine 'jus'

Chicken Balmoral

Chargrilled Chicken with smoked bacon, haggis slice, peppercorn sauce served with carrot 'clapshot'

Poached Salmon GF

Salmon poached with leeks, spring onions and sprouts in a white wine cream sauce with herb buttered new potatoes

Macaroni Cheese

Classic Macaroni and 3 cheese sauce topped with crispy onions with skinny fries

Classic Beef Burger

St Pierre Brioche Bun, 6 oz beef burger with mozzarella cheese, shredded iceberg lettuce, sliced tomato, garlic mayonnaise and side of skinny fries

Classic Fish & Chips

Beer battered angel cut haddock fillet with skinny fries, tartar sauce and lemon wedge

Sides

4

Skinny Fries, Salt n Chili Fries, Firecracker Cauliflower

Green Valley Salad, Roast Potatoes, Tomato Pasta

Clapshot Potato, Buttered Sprouts, Roast Carrots

Eggs

Available 12 'til 3pm

Benedict 10

Charred Italian Bloomer, 2 poached eggs, hollandaise: -

Smoked Bacon Rashers

Salt n chili Haloumi

BBQ Maple glazed chicken tenders

Haggis

Brioche Roll 7

Smoked Bacon & Fried Egg Roll

Monties Stack

Buttermilk salt n chilli chicken tenders, smoked bacon rashers with lettuce & tomato topped with fried egg and tangy BBQ mayo

Monties Veggie Stack

Salt n Chilli grilled halloumi with lettuce & tomato topped with fried egg and tangy BBQ mayo

Breakfast Patatas Bravas 7

Smoked Back Bacon: paprika spiced crispy potato puffs, tomato red pepper sauce, mojo verde and aioli topped with fried egg

Salt n Chilli Halloumi: paprika spiced crispy potato puffs, tomato red pepper sauce, mojo verde and aioli topped with fried egg

On Toast 8

Bacon & Egg:

Grilled Smoked Bacon Rashers and fried eggs

Halloumi & Egg:

Salt n chili haloumi, fried eggs, aioli & mojo verde

Chicken & Egg:

Buttermilk chicken tenders, fried eggs, maple syrup

Senior Citizens

Available 12 'til 4pm Tuesday to Friday

Mini Fish N Chips 9

Beer battered haddock, fries and tartar sauce.

Butterfly Chicken GF 9

Grilled chicken with peppercorn sauce and fries.

Add choice of tea or coffee with either fruit or plain scone, butter & jam for only £3

Desserts

Sticky Toffee Pudding 7

Toffee sauce and vanilla ice cream

Cinamon Spiced Apple Cheesecake 7

Salted caramel sauce

Vegan Chocolate Brownie Torte 6

VGN, GF

With raspberry coulis and blackcurrant sorbet

Profiteroles 6

Cream filled choux bun with chocolate sauce

Passionfruit Posset GFO 6

Blueberry compote

Affogato GF 5

Espresso shot with scoop of vanilla ice cream