

# MONBODDO\_Prix Fixe

## Starters



### Beetroot Carpaccio

Goats Cheese, orange & walnuts (gf,v)

### Haggis Spring Rolls

Pickled red cabbage, red wine & plum reduction (g,sy,sd)

### Soup of the day

Crusty bread and butter (d, g)

## Mains



### Wild Mushroom & Pea Risotto

Rocket & basil oil (d,c,m,v)

### Pork Fillet

Bean and black pudding cassoulet, red wine jus (g,m)

### Pan Fried Chicken Breast

Crushed sweet potatoes, roasted fennel Tarragon & Mushroom Sauce (gf)

### Baked Cod Loin

New potatoes, green beans, caper butter sauce (sf,d,s)

## Desserts



### Chocolate Fondant

Chocolate Sauce, Vanilla Ice Cream (gf,v)

### Poached Pear

Star anise syrup, orange sorbet (g,d)

### Raspberry & White Chocolate Panna cotta

Berry Compote (d)

## Nibbles



### Marinated Olives

(v,vg,df)

2.95

### Hummus with caramelised onion and pitta bread

(v,vg,df)

4.50

### Fresh Baked Bread

Balsamic vinegar, olive oil, butter (g,nt,sy,d,s)

3.95

## Sides



### French Fries

(gf,vg)

### Buttered New Potatoes

(gf,v)

### Mixed Salad

(gf,v)

### Roasted Sweet Potato

Kale, rosemary, garlic, roasted almonds (vg,gf,df)

### French Beans

Fried with Red Onions, Sautéed Mushrooms (vg,gf,df)

All Sides 3.50 each

Two courses £15.00

Three courses £19.95

If you require information regarding the presence of allergens in any of our food and drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Gluten=g, Vegan=vg, Nuts=nt, Dairy=d, Vegetarian=v, Shellfish=sf, Soya=sy, Eggs=e, Celery=c, Mustard=m, Sesame=s, Sulphur Dioxide=s