



# THE MONTPELIER

## VEGETABLE PLATES

Mezze: Raw Veg, Cauliflower Dip,  
Beetroot Dip, Butterbean Dip 10

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Cheese & Leek Croquettes,  
Curried Yoghurt 6.5\*

Purple Sprouting Broccoli,  
Satay Dip (VG) 6.5\*

Southern Fried Cauliflower,  
Aioli (VG) 6.5\*

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Pearl Cous Cous Salad, Cauliflower,  
Apricot, Golden Raisins, Spinach,  
Flaked Almonds (VG) 10

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## SIDES (VG)

Green Salad 3.5

French Fries 4

Hand Cut Chips 4.5

Sweet Potato Fries 4.5

Chicory & Blood Orange  
Salad, Pine Nuts 4

## OYSTERS

West Mersea Rocks  
3 x 7.5 ½ dozen 13

## 4 X VEG, FISH or MEAT SMALL PLATES £25\*

## FISH PLATES

Cuttlefish Tempura, Paprika Aioli 8\*

Hand-Dived Cornish Scallops, Chorizo & Garlic Butter 8\*

Smoked Haddock Croquettes, Lemon Mayo 7\*

White & Brown Crab Gratin, Flatbread Crisps 8\*

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Teriyaki Haddock, Sesame, Red Onion,  
Confit Tomato & Tarragon, Wild Garlic Pesto 14.5

Tribute Battered Atlantic Haddock & Chips,  
Tartar Sauce 13.5

## MEAT PLATES

Pork Belly Cubes, Apple Sauce 6.5\*

Merguez Sausage, Sweet  
Pickled Cucumber,  
Chermoula Sauce 7.5\*

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Bavette Steak, Peppercorn Butter,  
French Fries, Watercress 17.5

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## BUNS/SANDWICH

Jerk Chicken Bun, Pickled Chillis 10

Steak Sandwich, Dijon, Watercress  
9.5

Spicy Bean & Portobello Mushroom  
Burger, Dill Pickles (VG) 9

Add French Fries or Green Salad for £2

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## AFTERS 6.5

Apple Pie, Custard

Sticky Toffee Pudding, Butterscotch,  
Vanilla Ice Cream

Home-made Ice Cream £2 per scoop  
(Ask for today's flavours)

WE HAPPILY CATER TO ANY DIETARY OR ALLERGY REQUEST PLEASE ASK AT THE BAR FOR ALLERGY INFORMATION  
VEGAN DISHES MARKED VG