THE MONTPELIER

SMALL PLATES

4 X SMALL PLATES FOR £25

Beetroot, Blue Cheese,
Chicory, Pumpkin Seeds 6.5

Celeriac Fritters,
Coriander Chutney (vg) 6.5

Smoked Haddock Croquettes,
Dill Mayo 7

Tempura Cornish Cuttlefish, Aioli 8

Hand Dived Scallops,
Thyme & Lemon Butter 8.5

Breaded Monkfish Cheek,
Curried Lentils 8

White & Brown Crab Gratin, Flatbread 8

SIDES

Anchovy Fillets, Olive Oil, Dill 2

Green Salad 3.5

French Fries 4

Hand-Cut Chips 4.5

Sweet Potato Fries 4.5

Green Salad 3.5

Creamed Cabbage & Chorizo 4

OYSTERS

Dorset Estuary & West Mersea Rocks
3 for 7.5 ½ Doz for 13

Battered West Mersea Rock,
Lemon Mayo, Chilli, Chives 2.5

King Oyster 3

LARGE PLATES

Mezze: Hummus, Beetroot Dip, Whipped Squash, Raw Veg, Flatbread, Sesame Seeds *(vg)* 10

Cauliflower, Pepper & Chickpea Curry,
Coconut Yoghurt, Almonds, Flatbread *(vg)* 13.5

Onion Squash Gnocchi, Hazelnut Butter, Sage,
Cavolo Nero 13.5

Squid Ink Risotto, Crispy Chorizo, Fennel Pollen 12.5

Beer Battered Haddock & Hand-Cut Chips,
Tartar Sauce 13.5

We believe in high welfare, ethically sound produce and have done for over 10 years.

Our menu is focused on the best seafood that is always sustainable and from British seas. Our main supplier, Wild Harbour in Cornwall, can only supply what comes in off the boats that day. The meat and veg for Sunday roasts comes from Gillwing Farm in Sussex who put high welfare practises at the top of their agenda. Our chefs and managers often go and visit the farm.

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

IN BREAD

Spicy Bean & Portobello Mushroom
Burger, House Dill Pickles *(vg)* 9

Fish Finger Sandwich, Tartar 9

Add French Fries or Green Salad for £2
Add Cheese for £1

KIDS

Hummus, Raw Veg 3.50

Fish Fingers & Fries 5

DESSERT 6

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

Sticky Toffee Pudding

Hazelnut, Apple & Blackcurrant
Tart

Apple Tarte Tatin

Chocolate Caramel Shortbread