



THE MONTPELIER

SMALL PLATES

Cheese & Leek Croquettes,
Curried Yoghurt 6.5

Beetroot, Blue Cheese, Chicory,
Pumpkin Seeds 6.5

Breaded Monkish, Mary Rose Sauce 7.5

Tempura Cuttlefish, Aioli 7.5

Japanese Cured Mackerel, House Pickled
Ginger, Teriyaki, Wasabi 7.5

Brown & White Crab Gratin, Flatbread 8

KIDS

Roast Angus Topside 7

Slow Roast Pork Belly 7

Braised Lamb Shoulder 7

*(Served with Seasonal Veg & Roast
Potatoes)*

Sunday Roasted Vegetables 6

OYSTERS

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

King Oyster 3

SIDES

Anchovy Fillets, Olive Oil, Dill 2.5

Seasonal Veg 3.5

French Fries 3.5

Roast Potatoes 4

Cauliflower Cheese 5

SUNDAY MAINS

Roast Angus Topside, Horseradish Sauce 18

Gillwing Slow Roast Pork Belly, Apple Sauce 17

Gillwing Braised Lamb Shoulder, Mint Sauce 18

Mushroom & Bean Haggis, Vegetable Gravy (vg) 14.5

Squash, Mushroom & Walnut Wellington 15

*(All of the above come with Roast Potatoes, Celeriac Puree, Parsnips,
Carrots, Kale & a Yorkie)*

Whole Plaice, Purple Sprouting Broccoli,
Peppercorn & Caper Butter 14

DESSERT 6

Baked Chocolate Tart

Sticky Toffee Pudding

Apple Tarte Tatin

Hazelnut, Apple & Blackcurrant Tart

Millionaire Shortbread, Hazelnut Ice
Cream

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

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**