



THE MONTPELIER

SMALL PLATES

Any 4 small plates for £25

Celeriac Bhajis,
Coriander Chutney (vg) 6.5

Purple Sprouting Broccoli,
Peanut Satay, Roasted Almonds (vg) 6.5

Cheese & Leek Croquettes,
Curried Yoghurt 6.5

Smoked Haddock Croquettes,
Dill Mayo 7

Cider Pickled Herring, Pickles,
Sourdough 7.5

SIDES

Green Salad 3.5

French Fries 4

Sweet Potato Fries 4.5

Hand Cut Chips 4.5

WEST MERSEA & DORSET ROCK OYSTERS

Fresh, Grilled or Battered
3 for 7.5 or ½ Doz for 13

LARGE PLATES

Mezze: Roasted Shallot Dip, Beetroot Dip, Hummus,
Raw Veg, Za'atar Flatbread, Sesame Seeds (vg) 10

Delica Pumpkin & Sweet Potato Curry,
Almonds, Coconut Yoghurt, Za'atar Flatbread (vg) 13

Tribute Battered Atlantic Cod, Hand Cut Chips, Tartar 13.5

Dorset Clam Chowder, Baguette 11

Pan Fried Rainbow Trout, Samphire, New Potatoes,
Buerre Blanc, Dill Oil 15

Oven-baked Whole Plaice, Purple Sprouting Broccoli,
Coriander & Chilli Butter 13

IN BREAD

Spicy Bean & Portobello Mushroom
Burger, Dill Pickles (vg) 8.5

Fish Finger Bun, Baby Gem, Tartar 9
Add Fries or Salad for £2

KIDS

Fish Goujons, Fries & Peas 5

Hummus, Crudités, Sourdough 4

DESSERT 6

Sticky Toffee Pudding, Butterscotch
Sauce, Malt Ice Cream

Chocolate Brownie with Almonds and
Walnuts, Vanilla 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**