



THE MONTPELIER

SUNDAY MAINS

Hazelnut, Pine Nut & Almond Nut Roast (vg*) 14

Slow Roast Pork Belly, Burnt Apple Sauce 16.5

Roast Topside Beef, Horseradish 17

Braised Lamb Shoulder, Mint Sauce 17

...served with Roast Potatoes, Parsnips, Carrots, Kale,
Swede Puree & a Yorkie
*vegan without Yorkie

Mussels, White Wine Sauce, Shallots,
French Fries, Sourdough 14

Sweet Potato Dahl, Red Lentils, Kale,
Coconut Yoghurt, Flatbread (vg) 12.5

Japanese Wafu Chicken Salad, Peashoots, Roasted Lime,
Toasted Sourdough 13.5

SMALL PLATES

Potted Shrimp, Toasted Sourdough 7

Breaded Sardines, Gribiche Sauce,
House Pickles 7

Smoked Mackerel Pate, Pickled Gherkins 7

Squid Tempura, Paprika Aioli 7

Pea & Sweetcorn Fritters,
Sweet Chilli Dip (vg) 6.5

Crispy Pork Belly Bites, Apple Sauce 6.5

Southern Fried Chicken, Coriander Chutney 7

SIDES

Green Salad 3.5

French Fries 4

Sweet Potato Fries 4.5

Hand Cut Chips 4.5

KIDS

Fish Goujon, Fries 5

Lamb Shoulder 7

Pork Belly 7

Roast Beef 7

Sunday Roast Vegetables (vg) 5

DESSERT

Pana Cotta, Raspberry Compote 6

Home Made Ice Cream 2/scoop
Ask for todays 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.