



# THE MONTPELIER

## SMALL PLATES

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

Cheese & Leek Croquettes,  
Curried Yoghurt 6.5

Seabass Tartar, Passionfruit,  
Lime Mayo (gf) 7.5

Baby Octopus, Neapolitan Sauce,  
Toasted Sourdough 7.5

Smoked Mackerel Pâté,  
House Pickles, Sourdough 7

Tempura Squid, Paprika Aioli 7.5

Southern Fried Chicken,  
Coriander Chutney 7

## SIDES

Green Salad 3.5

French Fries 4

Sweet Potato Fries 4.5

Hand Cut Chips 4.5

## MAINS

Burrata Salad, Slow Roasted Tomatoes,  
Fennel, Rocket, Pesto (gf) 14

Tribute Battered Atlantic Haddock  
& Hand Cut Chips, Tartar Sauce 14.5

Japanese Wafu Chicken Salad, Baby Gem, Peashoots,  
Pickled Shallots, Roasted Lime 13.5

Bavette Steak, Peppercorn Butter, Fries,  
House Salad (gf) 18.5

Seabass Fillet, Parmentier Potatoes, Samphire,  
Beurre Blanc, Crispy Kale (gf) 15.5

Wild Cornish Mussels, White Wine Sauce, Fries,  
Toasted Sourdough 14.5

## IN BREAD LUNCH ONLY 12-3

Bavette Steak Sandwich, Peashoots,  
Tomato, Mustard Mayo 11

Jerk Chicken Bun, Pickled Chillis,  
Tomato, Baby Gem, Mayo 11

Fish Finger Bun, Tartar,  
Pickled Red Onion, Baby Gem 11

## DESSERT 6

Walnut and Raisin Brownie,  
Vanilla Ice Cream

Eton Mess, Summer Berries (gf)

## KIDS

Hummus, Crudités, Flatbread 4

Haddock Goujons,  
Hand Cut Chips, Peas 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 Holly Farm in Sussex who put high  
welfare practises at the top of their agenda. Our chefs and managers often go and  
visit the farm.