



THE MONTPELIER

SMALL PLATES

Celeriac Soup, Hazelnut, Truffle Oil (vg, gf) 6

Cheese and Leek Croquettes,
Curried Yoghurt 6

Crab Gratin, Flatbread 7

Tempura Squid, Paprika Aioli (gf) 6.5

Curried Fried Chicken Thighs, Coriander Chutney
6.5

Ham Hock Terrine, Smoked Sea Salt, House
Pickles, Toasted Sourdough 6

IN BREAD

Jerk Halloumi Bun, Baby Gem, Tomato,
Pickled Chilli, House Gherkins, Mayo 10

Beyond Meat Vegan Patty Bun, Vegan Cheese,
Baby Gem, Carmelised Onions (vg) 11

Fish Goujon Bun, Baby Gem, Pickled Red Onions,
House Gherkins, Tartar 11

Jerk Chicken Bun, Baby Gem, Tomato, Pickled
Chilli, House Gherkins, Mayo 12

All buns served with either French Fries or Green Salad

MAINS

Mezze: Cauliflower, Chickpea & Beetroot Hummuses,
Flatbread, Raw Veg (vg) 12

Coconut Cauliflower & Roasted Pumpkin Curry,
Coconut Yoghurt, Coriander (vg, gf) 12

Butternut Squash & Mushroom Wellington, Spiced Red
Cabbage, Greens & Sprouts, Roast Potatoes, Cranberry
Sauce, Gravy (vg) 15

Beer Battered Fish & Hand Cut Chips, Tartar Sauce 13

Cornish Crab & Cheese Loaded Fries (gf) 12

Chicken & Leek Pie, Buttered Greens 12

Bavette Steak, Peppercorn Butter, Green Salad, Fries (gf) 18

Confit Duck Leg, Pigs in Blankets, Spiced Red Cabbage,
Greens & Sprouts, Roast Potatoes, Cranberry Sauce, Gravy 17

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.

SIDES

House Green Salad, Pickles (gf) 4

French Fries (gf) 4

Hand Cut Chips (gf) 4.5

Flatbread 2

DESSERT 6.5

Sticky Toffee Pudding, Brandy
Butterscotch, Vanilla Ice Cream

Raspberry Bakewell,
Hazelnut Ice Cream

Fruit & Nut Chocolate Brownie, Caramel
Ice Cream