



THE MONTPELIER

SMALL PLATES

Padron Peppers, Sea Salt (vg) 4.5

Hummus, Raw Veg, Flatbread (vg) 5.5

Cheese and Leek Croquettes,
Curried Yoghurt 6.5

Salt Cod Fritters, Lemon Mayo 6

Curried Fried Chicken,
Sweet Chilli Sauce 6.5

IN BREAD

Jerk Halloumi Bun, Baby Gem, Tomato,
Pickled Chilli, House Gherkins, Mayo 11

Spicy Bean & Portobello Mushroom Burger,
House Gherkins, Vegan Mayo (vg) 11

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

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

All buns served with either French Fries or Green Salad

MAINS

Red Lentil Dahl, Kale, Flatbread, Coconut Yoghurt (vg) 12

Chickpea Bacon Loaded Fries,
Vegan Cheese, Aoili (vg) 10

Asparagus, Peas, Baby Spinach Salad, Sesame (vg) 10

Beer Battered Fish & Hand Cut Chips, Tartar Sauce 12.5

Cornish Crab & Cheese Loaded Fries (gf) 12

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

SIDES

House Green Salad, Pickles (gf) 4

French Fries (gf) 4

Hand Cut Chips (gf) 4

DESSERT

Panna cotta, Mixed Berries 6.5

Chocolate & Walnut Brownie,
Caramel Ice Cream 6.5

Lemon Tart 6

We believe in high welfare, ethically sound produce and have done for over 10 years.

Our menu is focused on the best British sustainable produce we can get our hands on.

Our main fish 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. We also get meat from Flock & Herd butchers around the corner.