



# THE MONTPELIER

## SMALL PLATES

- Padron Peppers, Sea Salt (vg) 4.5
- Mushroom Arancini, Truffle Mayo 5
- Hummus, Raw Veg, Sourdough (vg) 5.5
- Curried Chicken, Sweet Chilli Sauce 6
- Burrata, Tomatoes, Hazelnut Pesto 6.5
- Pork Belly Bites, Apple Sauce 7

## SIDES

- French Fries (gf) 4
- Hand Cut Chips (gf) 4
- Green Salad, House Pickles (gf) 4

## KIDS

- Hummus, Veg, Flatbread (vg) 4.5
- Pasta, Tomato Sauce (vg) 4
- Kids Fish & Chips 4.5

## MAINS

- Vegan Loaded Fries (vg) 10
- Cornish Crab Loaded Fries 12
- Beer Battered Haddock, Hand Cut Chips, Pickled Red Onions, Tartare Sauce 12.5
- Japanese Wafu Salad, Toasted Sesame Seeds Flat Iron 13 Chicken 12 Pak Choi (vg) 11
- Red Lentil Dahl, Coconut Yoghurt, Flatbread (vg) 12
- Bavette Steak, Peppercorn Butter, Green Salad, French Fries 18

## IN BREAD

- Jerk Halloumi Bun, Baby Gem, Tomato, Pickled Chilli, House Gherkins, Mayo (v) 11
  - Spicy Bean & Portobello Mushroom Burger, House Gherkins, Vegan Mayo (vg) 11
  - Fish Finger Bun, Baby Gem, Pickled Red Onions, House Gherkins, Tartare Sauce 11
  - Jerk Chicken Bun, Baby Gem, Tomato, Pickled Chilli, House Gherkins, Mayo 12
- All buns served with either French Fries or Green Salad

## DESSERT

- Chocolate & Walnut Brownie, Caramel Ice Cream 6.5
- Cherry & Thyme Frangipane Tart, Double Cream 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.

The meat and veg for our Sunday roasts come from Holly Farm in Sussex who put high welfare practices at the top of their agenda. Our chefs and managers often go and visit the farm. We also get some of our meat from Flock & Herd butchers around the corner.

WE HAPPILY CATER TO ANY DIETARY OR ALLERGY REQUEST PLEASE ASK AT THE BAR FOR ALLERGY INFORMATION  
VEGGIE: V VEGAN: VG