



# THE MONTPELIER

## SUNDAY MAINS

### SMALL PLATES

Mushroom Arancini, Truffle Mayo (v) 5

Burrata, Tomatoes,  
Hazelnut Pesto (v) 6.5

Pork Belly Bites, Apple Sauce 6.5

### KIDS

Kids Pork 6 Kids Beef 6

Kids Lamb 6 Kids Veg 5

Mushroom and Lentil Haggis (v) 14.5

Holly Farm Braised & Rolled Lamb Shoulder,  
Mint Sauce 17.5

Native Large Black Pork Belly,  
Apple Sauce, Crackling 16.5

Topside Angus Beef, Horseradish Cream 17.5

All Sunday Mains Come with Roasties, Carrots,  
Roasted Turnips, Butternut Squash Puree,  
British Braised Greens, Yorkies & Gravy

### SIDES

House Green Salad, Pickles (gf) 4

French Fries (gf) 4

Roast Potatoes, Gravy (gf) 5

### DESSERT

Sticky Toffee Pudding, Malt Ice Cream,  
Butterscotch Sauce 6.5

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