



THE MONTPELIER

SMALL PLATES

Padron Peppers, Sea Salt (vg) 4.5

Hummus, Raw Veg, Sourdough (vg) 5.5

Mushroom Arancini, Truffle Mayo 6

Miso Clams, Toasted Sourdough 7

Guinness Braised Short Rib Beef Croquettes, Wasabi Mayo 7

Fritto Misto, Aioli 11
An Assortment of Fried Seafood

SIDES

French Fries (gf) 4

Hand Cut Chips (gf) 4

Green Salad, House Pickles (gf) 4

MAINS

Red Lentil Dahl, Cauliflower,
Coconut Yoghurt, Flatbread (vg) 12.5

Clam Linguine, Chilli & Lime Butter, Fresh Herbs 13.5

Vegan Three 'Cheesy' Bean Pie,
House Green Salad (vg) 12.5

Cornish Crab Loaded Fries 12

Beer Battered Haddock, Pickled Onions,
Hand Cut Chips 13.5

Bavette Steak, Peppercorn Butter,
House Green Salad, Fries 18.5

IN BREAD

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

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

All buns served with either
French Fries or Green Salad

DESSERT

Sticky Toffee Pudding, Malt Ice Cream,
Butterscotch Sauce 6.5

Tiramisu 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