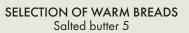


DINNER -

FOR THE TABLE

| STARTERS |

| MAINS|



MARINATED OLIVES 4

CARROT & CARDOMOM SOUP Warm crusty bread (v) 7

WEST COUNTRY MUSSELS Fresh lemon, thyme & garlic, sourdough or fries 11

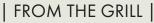
HAM HOCK TERRINE Salt cured egg, beetroot piccalilli, sourdough 11

HAKE FILLET Sea vegetables, steamed mussels & clams, beurre blanc 21

> WEST COUNTRY MUSSELS lemon, thyme, garlic, fries 19

FARMHOUSE CHICKEN Pan seared breast, dauphinoise potatoes, wild mushrooms, tomato chutney 19

MWB BURGER Gem lettuce, red onion, beef tomato, relish, gherkin, fries 16 Add Cheese + or Bacon £1.5



10OZ SIRLOIN Café de Paris butter, fries 26

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8OZ RUMP Café de Paris butter, fries 20

| SIDES |

Fries | New potatoes & garlic butter | Truffle & parmesan fries | Dauphinoise chips | Rocket & parmesan salad Green salad | Warm breads & salted butter | 5 each

DESSERT |

'AFFOGATO' Espresso shot, amaretti biscuit, ice cream 7 Add a shot 4

> EGG CUSTARD TART Chantilly, berries 8

DOUBLE CHOCOLATE CHIP BROWNIE Salted caramel ice cream 8 **CHARCUTERIE PLATE** 7.5

HUMMUS Roast garlic, hazelnuts, flatbread 5 / 7.5

HOMEMADE CRUMPET Brown shrimp, Welsh rarebit, fennel salad 11

CRISPY FISHCAKE Poached egg, wilted spinach, beurre blanc10

BEETROOT AND GOATS CHEESE SALAD Candied walnuts (v) 9

WILD MUSHROOM RISOTTO Shaved parmesan, truffle, crispy mushrooms (v) 17

> MARKET FISH OF THE DAY See chalkboard for today's catch Market Price

'BOUILLABAISSE' Tomato saffron broth, fresh fish, seafood, sea vegetables, sourdough 24

BASIL GNOCCHI Red pepper pesto, tomato, and feta 17



CHEESEBOARD Grapes, crackers, chutney 3 cheeses 12 / 5 cheeses 15

SALTED CARAMEL TRUFFLES & a glass of champagne 10

MWB SUNDAE Ask your server for today's flavour 9

MONTPELLIER *Wine Bar* ^{ESTD, 1917}

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