

- SUNDAY LUNCH -

— TO SHARE —

SELECTION OF WARM BREADS
Salted butter 5

MARINATED OLIVES 4

CHARCUTERIE PLATE 7.5

HUMMUS
Roast garlic, hazelnuts, flatbread 5 / 7.5

— STARTERS —

CARROT & CARDOMOM SOUP
Warm crusty bread (v) 7

WEST COUNTRY MUSSELS
Fresh lemon, thyme & garlic,
sourdough or fries 12

HAM HOCK TERRINE
Salt cured egg, beetroot piccalilli,
sourdough 12

HOMEMADE CRUMPET
Brown shrimp, Welsh rarebit, fennel salad 11

CRISPY FISHCAKE
poached egg, wilted spinach 10

BETROOT AND GOATS CHEESE SALAD
Candied walnuts (v) 9

— MAINS —

STRIPLOIN OF BEEF
Yorkshire pudding 19

PAN ROASTED CHICKEN
Stuffing 17

CONFIT PORK BELLY
Apple & crackling 18

NUT ROAST
Vegetarian gravy 16

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

All served with garlic roast potatoes, cauliflower cheese, glazed carrots,
red cabbage, seasonal vegetables, gravy

— SIDES —

Extra cauliflower, red cabbage, roast potatoes 4
Yorkshires and stuffing 2

— 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

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 10

MONTPELLIER

Wine Bar

ESTD. 1977

- CHAMPAGNE & WINES -

— SPARKLING —

	125ml	Bottle
BELLE & CO, 0% Sparkling Brut	5	26
HAMBLEDON, SPARKLING, UK	9	49
VINO POMONA PROSECCO, Italy	8	36
HENRI FAVRE BRUT, Champagne, France	9.5	52
JOSEPH PERRIER CUVÉE ROYALE, Champagne, France	10	55
MOET & CHANDON, Champagne, France		59
AYALA MAJEAUR, Brut NV	12	65
VEUVE CLICQUOT NV, Yellow Label		75
BOLLINGER GRAND ANNEE, Champagne 2012, France		199
DOM PERIGNON, Champagne NV		280
KRUG, Grand Cuvée		299

ROSÉ

BELLE & CO, 0% Sparkling Rosé	6	26
AYALA MAJEAUR, Champagne Rosé	13	75
LAURENT PERRIER, Champagne Rosé		115

MAGNUM

MOET & CHANDON, Brut Imperial NV		159
LAURENT PERRIER, Champagne Rosé		199

— WHITE —

	Bottle	125ml	175ml	250ml	Carafe
ARENA NEGRA, SAUVIGNON BLANC, Chile	25	5	7	9	13
ADEGA GUIMARAES, VINHO VERDE, Portugal	27	6	8	10	16
NUGAN ESTATE, CHARDONNAY, Australia	29	5.75	7.75	9.75	15
TERRAZZE DELLA LUNA, PINOT GRIGIO, Italy DOC	29	5.75	7.75	9.75	15
LA MECANIQUE, VERMENTINO, Languedoc, France	29	5.75	7.75	9.75	15
CAVE DE L'ORMARINE, PICPOUL, France	34	6.75	8.75	10.75	18
BLACK COTTAGE, SAUVIGNON BLANC, New Zealand	34	6.75	8.75	10.75	18
FUNKSTILLE, GRUNER VELTLINER, Austria	36	7.5	9.7	12.5	19
7 PULGADAS, ALBARINO, Rais Baixis Spain	38	8.5	10.5	13.5	21
REICHSRAT VON BUHL, BONE DRY RIESLING, Germany	39	8.75	10.75	13.75	21
CAVES MARTI SERDA, EL XITXAREL-LO, Catalonia, Spain	39	8.75	10.75	13.75	21
FONTANAFREDDA, GAVI DI GAVI, Piedemonte Italy	42	9	12	15	23
LANGLOIS, SANCERRE, Loire, France	43	9	12	15	23
DOMAINE DE MILES, CHABLIS PREMIER CRU 2021, France	52	12	16	19	28

— RED —

ARENA NEGRA, MERLOT, Chile	25	5	7	9	13
TALISMAN, PINOT NOIR, Hungary	25	5	7	9	13
7 FIRES, MALBEC, Argentina	27	5.5	7.5	9.5	14
THE AVIARY, CABERNET FRANC, California	29	5.75	7.75	9.75	15
NUGAN ESTATE, SHIRAZ, Victoria, Australia	29	5.75	7.75	9.75	15
AZABACHE, CRIANZA RIOJA, Spain	31	6	8	10	16
DOPPIO PASSO PRIMITIVIO SALENTO, Puglia, Italy	31	6	8	10	16
DOMAINE DE LAMBISQUE, COTES DU RHONE, France	33	6.5	8.5	10.5	17
VALDOMO SUPERIORE, CHIANTI, Tuscany	34	6.75	8.75	10.75	18
JEAN GAMAY NOIR, France	35	7	9	11	19
BORDEAUX SUPERIOR, CHATEAU LE BRETON, France	37	8	10	13	20
THE CRUSHER CABERNET SAUVIGNON, California	38	8.5	10.5	13.5	21
CHATEAU GACHON, ST EMILLION, France	42	9	12	15	23
CHATEAU FARGEUIROL, CHATEAUNEUF DU PAPE, France	52	12	16	19	28

— ROSÉ —

WILDWOOD, WHITE ZINFANDEL, USA	26	5.25	7.25	9.25	14
WHISPERING ANGEL, COTES DE PROVENCE, France	49	8.75	12.75	16.75	26
DIAMARINE COTES DU PROVENCE, France	29	5.75	7.75	9.75	15
VINO POMONA PINOT GRIGIO, Italy	25	5	7	9	13

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