



MONTPELLIER

Wine Bar

ESTD. 1917

SOURDOUGH BAGUETTES

Available at lunchtimes.

- 'BLT' streaky bacon, lettuce, tomato *plant-based option available £8
- Smoked salmon, avocado, cucumber, spicy cocktail sauce £9
- Cold sliced roast beef, onion chutney, rocket, horseradish £9

SMALL PLATES

- Freshly baked sourdough, salted butter (V) £4
- Marinated mixed olives (PB, GF) £4
- Padron peppers, smoked chilli salt (PB, GF) £7
- Tomato soup, salsa verde, sourdough bread & butter (V) £8
- Shell on prawns, lemon, spicy cocktail sauce (GF, DF) £8
- Crispy beef croquettes, harissa mayonnaise (DF) £9
- Mushroom arancini, aioli, Parmesan, truffle oil (V) £9
- Ham terrine, gem lettuce, croutons, beetroot piccalilli (DF) £9

SALADS

- Caesar salad, gem lettuce, anchovies, sourdough croutons, Parmesan £10
- *Add grilled chicken £4
- Greek salad, red onion, olives, feta, gem lettuce, cucumber, tomatoes, oregano, olive oil (V, GF) £12

SHARING PLATES

All served with freshly baked sourdough bread.

- Hummus dip, chickpeas, harissa, pomegranate, spring onions (PB) £9
- *Whole baked Camembert, cornichons, chilli & apple chutney (V) £14
- *Please allow 15 minutes
- British cheeses, fruit chutney, quince paste, celery, crackers
- Please ask your server for today's cheeses. 4 cheeses £14
- Smoked salmon, capers, shallots, lemon, horseradish £15
- Cured meats, ham terrine, cornichons, beetroot piccalilli £15

LARGER PLATES

- Market fish of the day *Please ask your server for today's fish £MP
- Smoked haddock fish cakes, poached egg, tender stem broccoli, aioli, romesco sauce £14
- Moving mountains burger, bacon, cheese, lettuce, beef tomato, guacamole, relish, brioche bun (PB) £16
- Sweet potato, red pepper & coconut curry, basmati rice, spiced poppadom (PB, GF) £16
- Beef burger, streaky bacon, cheddar, lettuce, beef tomato, spicy mayonnaise, relish, brioche bun £18
- 8oz Rump steak, skinny fries, rocket & shallot salad, peppercorn sauce or béarnaise sauce (GF) £20

SIDES

- Skinny fries, garlic mayonnaise (V, DF) £4
- New potatoes, salsa verde (PB, GF) £4
- Parmesan & truffle skinny fries (V) £5
- Tender stem broccoli, pickled shallots, chilli salt (PB, GF) £5
- Baby gem salad, Parmesan, truffle oil (V, GF) £6

DESSERTS

- 'Vanilla Affogato' amaretti biscuit, espresso shot (V, N, GF) £6
- Sticky toffee pudding, vanilla ice cream (V) £8
- Chocolate brownie, vanilla ice cream (V)*plant-based option available. £8
- ICE CREAMS - Vanilla / Chocolate / Salted caramel (V) per scoop £2
- SORBETS - Lemon / raspberry / mango (PB) per scoop £2

(PB) = plant based (V) = vegetarian (N) = contains nuts (GF) = gluten free (DF) = dairy free
Please let us know of any allergies, intolerances, or dietary requirements before making your order.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.
Please note a discretionary 12.5% service charge will be added to your final bill, which is then equally shared between the team.



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 MAJEUR, Brut NV	12	65
VEUVE CLICQUOT NV, Yellow Label		75
BOLLINGER GRAND ANNÉE, Champagne 2012, France		199
DOM PERIGNON, Champagne NV		280
KRUG, Grand Cuvée		299

ROSÉ

BELLE & CO, 0% Sparkling Rosé	6	26
AYALA MAJEUR, 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, GRÜNER 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 PRIMITIVO 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