

PRIX FIXE MENU

Two courses £18 | Three courses £25

STARTERS

Mushroom Arancini: Parmesan, aioli, chives, truffle oil (V)

Ham Hock Terrine: Piccalilli, cornichons, sourdough toast (DF)

Carrot & Cucumber Salad: Orange, croutons, thyme & black olives (PB)

MAINS

Fillet of Sea Bass: Crushed potatoes, green beans, garlic & caper butter (GF)

Pork Belly: Crackling, mashed potato, tenderstem, Bramley apple, red wine jus (GF)

Sweet Potato & Coconut Curry: Basmati rice, chickpeas, spiced poppadom (PB, GF)

DESSERTS

Mango Sorbet: Pineapple salsa, passionfruit sauce (PB, GF)

Sticky Toffee Pudding: Vanilla ice cream, caramel sauce (V)

Panna Cotta: Mixed berry compote, Biscoff crumble

Prix Fixe menu available at lunchtime and during dinner between 6 PM and 7 PM.

(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.

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