

# FILDES

## RESTAURANT

### BREAD

Freshly baked sourdough, sea salted butter (V) £5

### SNACKS FOR THE TABLE

Marinated olives, rosemary, garlic (PB, GF) £5  
Mushroom arancini, aioli, Parmesan, truffle oil (V) (two pieces) £7  
Beef croquettes, harrisa mayonnaise, mature cheddar (two pieces) £7  
Hand raised pork pie, piccalilli, cornichons £7  
Padron peppers, smoked chilli salt (PB, GF) £8

### SHARING PLATTERS

Hummus crudités, chickpeas, bitter leaves, salsa verde, charred flatbread (PB) £12  
British cheeses, fruit chutney, Membrillo quince, celery, grapes, crackers (V) £14  
Smoked salmon, capers, shallots, parsley, lemon, sourdough bread £18  
Whole baked Camembert, truffle honey, cornichons, sourdough bread £15  
Cured meats, farmhouse terrine, cornichons, piccalilli, sourdough bread £18

### STARTERS

Farmhouse terrine, spiced apple chutney, cornichons, sourdough toast £11  
Cured mackerel, beetroot purée, watercress, horseradish, charred flatbread (GF) £12  
Scallops served in the half shell, garlic parsley butter, smoked chilli crumb £16  
Burrata, roast sweet potato, bitter leaves, pickled chilli, toasted seeds, balsamic (V, GF) £14  
Seared beef Tataki, garlic chips, spring onions, aioli, truffled soy dressing £15

### MAINS

Cauliflower steak, warm quinoa & chickpea salad, toasted almonds, romesco sauce (PB, GF, N) £18  
Pork belly, crackling, black pudding sausage roll, tenderstem, Bramley apple, fried sage, red wine jus £22  
Sea bass, basmati rice, crispy samphire pakora, lime yoghurt, coriander oil, coconut curry sauce £25  
Sirloin steak 10oz, crisp onion rings, Caesar gem, skinny fries, green peppercorn sauce £35  
Chalk stream trout, charred red pepper risotto, fennel & cucumber salad, tomato, green olive & feta crumble £24

### SHARING CUT

8-hour slow cooked 1 kilo beef short rib, crisp onion rings, mash potato, horseradish sauce, red wine jus £70  
(2-3 Persons)

### SIDES

Skinny fries, garlic mayonnaise (V) \*Add Parmesan & truffle oil £5 / £7  
Green beans, pickled shallots, chilli salt (PB, GF) £6  
Roasted roots, rosemary, maple syrup (PB, GF) £6  
Beef tomato salad, olive oil, balsamic (PB, GF) £6  
Gem heart salad, Parmesan, truffle oil (V, GF) £7

### DESSERTS

Vanilla Affogato, amaretti biscuit, espresso shot (V, N, GF) £6  
Mango sorbet, pineapple salsa, passionfruit sauce (PB, GF) (two scoops) £6  
Panna cotta, mixed berry compote, biscotti crumble £8  
Sticky toffee pudding, vanilla ice cream, caramel sauce (V, GF) £8  
Dark chocolate fondant, honeycomb, salted caramel ice cream (V) £9

(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.

[themontpellierwinebar.co.uk](http://themontpellierwinebar.co.uk)

