

FILDES

RESTAURANT



£75
per person



VALENTINES SHARING MENU

TO BEGIN

Glass of house fizz
Freshly baked sourdough (V)
Mushroom arancini (V)

SEAFOOD PLATTER TO SHARE

Scallops in the half shell, shell-on prawns, crispy paprika squid
Garlic parsley butter, tartare sauce, burnt lemon

AGED BEEF TO SHARE

Roast sirloin of beef, 8-hour slow-cooked beef short rib
Mashed potato, Parmesan gem salad, horseradish sauce, red
wine jus (GF)

CHOCOLATE TO SHARE

Chocolate fondant, chocolate brownie, chocolate ice cream
Burnt marshmallow, honeycomb, passionfruit sauce (V)

(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 placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Please note that a discretionary 12.5% service charge will be added to your final bill. This charge is shared equally among the team.

To make a reservation speak to our hosts, book online at
themontpellierwinebar.co.uk T: 01242 350772