

FILDES

RESTAURANT

SUNDAY LUNCH

BREADS

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

SNACKS

Marinated mixed olives (PB) £5
Hand raised Pork pie, piccalilli (G, D, S, MU, SD) £8
Black pudding sausage roll, apple ketchup (G, E, SD) £8
Padron peppers, burnt lemon, smoked chilli salt (PB) £8
Wild mushroom arancini, Parmesan, truffle aioli (G, E, D) £10
Short rib croquettes, mature cheddar, romesco sauce (G, E, SD, D) £10

SHARING

British cheeses, chutney, celery, quince, grapes, crackers (V, D, CE, G, SD, N, MU, SE) £14
Hummus, crudités, bitter leaves, chickpeas, salsa verde, sourdough bread (PB, SE, G, CE) £14
Baked Camembert, caramelised onions, cornichons, freshly baked baguette (V, D, G, SD) £16
Smoked salmon, capers, shallots, parsley, lemon, sourdough bread (F, G, D, SD) £18
Charcuterie, cornichons, artichokes, piccalilli, sourdough bread (G, D, SD, MU) £18

ROASTS

| All our roasts are served with roast potatoes, carrot & swede mash, green vegetables, cauliflower cheese & Yorkshire Pudding |

Roast Sirloin of beef, creamy horseradish & gravy (G,D,SD,MU, E) £24
Slow cooked pork belly, crackling, apple sauce & gravy (G,D,SD) £20
Fish roast of the day, salsa verde & burnt lemon (F,SD,G,E,D) £20
Roast Spiced Tofu, vegetable gravy, (PB, SD,S) £16
Children roast £9

DESSERTS

Affogato, amaretti biscuit, espresso (V, N, D, E) £6
Panna cotta, mango sorbet, passionfruit sauce (D) £8
Sticky toffee pudding, salted caramel ice cream (V, G, E, D) £8

Allergen key:

(PB) = plant based (V) = vegetarian (N) = nuts (G) = gluten (D) = dairy
(SD) = sulphur dioxide (SE) = sesame (F) = fish (MO) = mollusc (MU) = mustard
(CE) = celery (C) = crustaceans (L) = lupin (S) = soya

Please let us know of any allergies, intolerances, or dietary requirements before making your order.

Our allergen key above shows which allergens are present in all of our dishes.

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



MONTPELLIER

Wine Bar

CHAMPAGNE & WINES

SPARKLING

	125ml	Bottle
BELLE & CO, 0% Sparkling Brut	5	26
VINO POMONA PROSECCO, Italy	8	32
HENRI FAVRE BRUT, Champagne, France	12	60
JOSEPH PERRIER CUVÉE ROYALE, Champagne, France	11	62
MOET & CHANDON, Champagne, France		70
AYALA MAJEUR, Brut NV	12.50	70
VEUVE CLICQUOT NV, Yellow Label		85
BOLLINGER GRAND ANNÉE, Champagne 2012, France		199
DOM PERIGNON, Champagne NV		280
KRUG, Grand Cuvée		299

SPARKLING 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

	125ml	175ml	250ml	Carafe	Bottle
BLACK COTTAGE, SAUVIGNON BLANC, New Zealand	6.75	8.75	11.75	18	34
DOMAINE DE MILES, CHABLIS PREMIER CRU 2023, France	12	16	19	28	52
ADEGA GUIMARAES, VINHO VERDE, Portugal	6	8	10	16	27
FUNKSTILLE, GRUNER VELTNER, Austria	7.5	9.7	13.75	19	36
NUGAN ESTATE, CHARDONNAY, Australia	5.75	7.75	9.75	15	29
FONTANAFREDDA, GAVI DI GAVI, Piedemonte, Italy	9	13	18	28	52
LANGLOIS, SANCERRE, Loire, France	9	12.5	15	27	45
CAVE DE L'ORMARINE, PICPOUL, France	6.75	8.75	11.75	18	34
REICHSRAT VON BUIHL, BONE DRY RIESLING, Germany	8.75	10.75	15	21	39
CAVES MARTI SERDA, EL XITXARELLO, Catalonia, Spain	8.75	10.75	15	21	39
MONTPELLIER WINE BAR, SAUVIGNON BLANC, Chile	5	7	9	13	25
DOMAINE DE CABRIAC, VIOGNIER, France	11	12.50	15.50	27	45
LA MECANIQUE, VERMENTINO, Languedoc, France	5.75	7.75	9.75	15	29
TERRAZZE DELLA LUNA, PINOT GRIGIO, Italy DOC	5.75	7.75	9.75	15	29
LA HUIDA, ALBARINO, Spain	8.5	10.5	13.75	21	38

RED

CHATEAU GACHON, ST EMILION, France	9	12	15	23	42
DOPPIO PASSO PRIMITIVO SALENTO, Puglia, Italy	6	8	11	16	31
NUGAN ESTATE, SHIRAZ, Victoria, Australia	5.75	7.75	9.75	15	29
TALISMAN, PINOT NOIR, Hungary	5	7	9	13	25
VALDOMO SUPERIORE, CHIANTI, Tuscany	6.75	8.75	10.75	18	34
DOMAINE DE LAMBISQUE, COTES DU RHONE, France	6.5	8.5	10.5	17	33
BORDEAUX SUPERIOR, CHATEAU LE BRETON, France	8	10	13	20	37
7 FIRES, MALBEC, Argentina	5.5	7.5	9.5	14	27
CHATEAU FARGEUIROL, CHATEAUNEUF DU PAPE, France	15	18	22	36	65
AZABACHE, CRIANZA RIOJA, Spain	6	8	11	16	31
MONTPELLIER WINE BAR, MERLOT, Chile	5	7	9	13	25
JEAN GAMAY NOIR, France	7	9	12	19	35
POIS VIEJO, BOUCHON, Chile	5.5	7.5	9.5	14	28
THE CRUSHER CABERNET SAUVIGNON, California	8.5	10.5	13.5	21	38
THE AVIARY, CABERNET FRANC, California	5.75	7.75	9.75	15	29

ROSÉ

PURE PINOT GRIGIO, Italy	5	7	9	13	25
DIAMARINE COTES DU PROVENCE, France	5.75	7.75	9.75	15	29
WHISPERING ANGEL, COTES DE PROVENCE, France	8.75	12.75	16.75	26	49