MONTPELLIER
CELLAR RESTAURANT

MENU

TO SHARE

Marinated olives, Provençal herbs (VG, GF)	£5
Sourdough, whipped roast garlic butter (V)	£6
Padrón peppers, smoked chilli salt (VG, GF)	£8
White anchovies, lemon & olive oil (GF)	£7
Mushroom arancini, Parmesan, truffle aioli (V) (4 pcs)	£8

TO START

Ham hock & mustard terrine, bitter leaves, black pudding croquette	£12
Burrata, roast squash, radicchio & kale salad, honey & chilli dressing (V, GF)	£13
Cured salmon, crab mayonnaise, pickled beetroot, lemon & olive oil (GF)	£14
Beef tartare, egg yolk, Parmesan, little gem, sourdough crostini	£15
Scallops in the half shell, samphire pakora, coconut curry sauce (GF)	£16

TO FOLLOW

Miso-glazed celeriac steak, wild mushrooms, beetroot salad, salsa verde (VG, GF)	£22
Pork chop on the bone, tenderstem broccoli, burnt apple, red wine jus (GF)	£28
Beef cheek 'Bourguignon', horseradish mash, beef fat carrots, parsley & shallots (GF)	£29
Roast hake, confit fennel, Padrón peppers, olive tapenade, romesco sauce (GF)	£30
'Steak Frites' — rib-eye steak, skinny fries, café de Paris butter (GF)	£36

SIGNATURE SHARERS

All served with bitter leaf salad & skinny fries

Whole sea bass, cooked & served on the bone, burnt lemon & olive oil (GF)	£60
Whole lobster Thermidor	£75
Tomahawk steak (1kg), grilled on the bone, café de Paris butter & beef jus (GF)	£95

ON THE SIDE

Skinny fries, roast garlic aioli (VG, GF)	£6
Green beans, shallots, chilli salt (VG, GF)	£6
Little gem salad, Parmesan, Caesar dressing	£7

TO FINISH

Affogato, amaretti biscuit, espresso (V)	£6
Sorbets — mango, lemon, raspberry (VG, GF) per scoop	£3
Sticky toffee pudding, caramel sauce, vanilla ice cream (V)	£9
Winter-spiced plum & almond tart, crème fraîche (V)	£9
Crème brûlée, shortbread biscuits, lemon curd (V)	£9
A scoop of chocolate mousse, with a choice of toppings, served at the table 'Honeycomb, cherry compote, pistachios, sea salt, olive oil'	£12

CHEESE

British cheeses, celery, grapes, chutney, quince & artisan crackers (V)	£12

Dietary Key:
(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option
All dishes are prepared in kitchens where allergens, including nuts, are present.
Some dishes may contain small bones. Please ask staff for allergen information before ordering. A discretionary 12.5% service charge will be added to your bill.