

| COCKTAILS |


The Velvet Fig
 Dark Rum
 Ruby Port
 Fig Liqueur
 Walnut Bitters
 £14.50


The Alpine Spritz
 Martini Bianco
 Premium Gin
 Lime Juice
 Elderflower Tonic
 £15


The Amber Hearth
 Grand Marnier
 Spiced Rum
 Lemon Juice
 Almond Syrup
 £13

| MENU |

TO SHARE

Sourdough, whipped garlic butter (V)	£6
Mixed olives, Provençal herbs (VG, GF)	£6
Beef Croquettes, Parmesan, romesco (4 pcs)	£8
Marinated white anchovies, lemon, olive oil (GF)	£8
Mushroom arancini, Parmesan, truffle aioli (V) (4 pcs)	£8
Padron peppers, smoked chilli salt (VG, GF)	£9

TO START

Hummus, crudites, chickpeas, bitter leaves, tortilla chips (VG, GF)	£10
Mushroom parfait, onion jam, Parmesan crisp, toasted sourdough (V)	£12
Cured salmon, crab mayonnaise, pickled beetroot, lemon & olive oil (GF)	£14
Whole burrata, roast squash, radicchio, honey & chilli dressing (V, GF)	£14
Ham hock terrine, bitter leaves, black pudding croquette, Bramley apple	£12
Scallops in the half shell, samphire pakora, coconut curry sauce (GF)	£16
Beef tartare, egg yolk, Parmesan, little gem, sourdough crostini	£15

TO FOLLOW

Roast hake, confit fennel, padron peppers, olive tapenade, romesco sauce (GF)	£28
Pork chop cooked on the bone, tenderstem broccoli, burnt apple, red wine jus (GF)	£26
Cornish crab Linguine, courgette, tomatoes, chilli, garlic, chives, lemon, Parmesan	£26
Beef cheek 'Bourguignon' horseradish mash, beef fat carrots, parsley & shallots (GF)	£30
Miso glaze celeriac steak, beetroot salad, wild mushroom gravy, salsa verde (VG, GF)	£22
Fillet steak au poivre, wilted spinach, skinny fries, peppercorn sauce (or simply grilled) (GF)	£40

SIGNATURE SHARERS

*All served with bitter leaf salad & skinny fries

Whole lobster Thermidor	POA
Whole baked Camembert, charcuterie, pickles, sourdough bread	£40
Tomahawk steak 1 kilo, grilled on the bone, creamy horseradish, beef thyme jus (GF)	£95

ON THE SIDE

Creamy mash potato (V, GF)	£6
Skinny fries, garlic aioli (VG, GF)	£6
Roast carrots, maple & thyme (VG, GF)	£6
Green beans, shallots, chilli salt (VG, GF)	£6
Little gem salad, Parmesan, Caesar dressing	£7

MONTPELLIER CELLAR RESTAURANT

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.



themontpellierwinebar



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