

## | COCKTAILS |

### Elderflower & Thyme Gimlet

Premium Gin  
St Germain  
Lime Juice  
Muddled Thyme  
Elderflower Juice  
£14

### Botanical Snapper

London Dry Gin  
Sherry  
Tomato Juice / Lemon Juice  
Worcestershire Sauce / Tabasco  
Celery Salt & Cracked Black Pepper  
£12

### Orchard Royale

Calvados  
Honey Syrup  
Lemon Juice  
Prosecco  
Fresh Sage  
£15

## | SUNDAY LUNCH 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

Soup of the day, Sourdough Croutons,	£8
Ham hock terrine, bitter leaves, black pudding croquette, Bramley apple	£12
Whole burrata, roast squash, radicchio, honey & chilli dressing (V, GF)	£14
Cured salmon, crab mayonnaise, pickled beetroot, lemon & olive oil (GF)	£14

### OUR ROASTS

*All served with roast potatoes, carrot & swede mash, greens, & Yorkshire pudding.*

Roast rump of beef, creamy horseradish & gravy	£24
Slow-roast pork belly, crackling, apple sauce & gravy	£23
Roast chicken supreme, pigs in blankets, bread sauce & gravy	£22
Roast celeriac steak, mushroom & chive gravy (V)	£20
Roast fish of the day, burnt lemon, salsa verde	£22
Children's roast: beef, pork or chicken	£12

### SIGNATURE SHARING ROAST

All three of our meat roasts served with all the trimmings & bottomless gravy (for two or more people).	£29 pp
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### ON THE SIDE

Mature Cheddar & Parmesan cauliflower cheese (V) (for two)	£6
Skinny fries, roast garlic aioli (V, GF)	£6
Little gem salad, Parmesan, Caesar dressing	£7

### TO FINISH

Sorbets – mango, lemon, raspberry (VG, GF) — per scoop	£3
Sticky toffee pudding, caramel sauce, vanilla ice cream (V)	£9
Warm spiced plum & almond tart, creme fraiche (V)	£9
Crème brûlée, shortbread biscuits, lemon curd (V)	£9
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.



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