

CELLAR Set Menu

£20 TWO COURSES / £25 THREE COURSES

Available Wednesday to Saturday at lunchtimes and early evenings.
12:00–2:30pm and 6:00–7:00pm.

STARTERS

Roast tomato soup, salsa verde, croutons (VG)
Beef cheek croquettes, Parmesan, romesco sauce
Smoked salmon, pickled beetroot, sourdough toast

MAINS

Sweet potato, chickpea & coconut curry, basmati rice, spiced poppadom
(VG, GF)
Fillet of sea bass, green beans, crushed potatoes, burnt lemon, caper butter
(GF)
Miso glazed pork belly, burnt apple mash potato, charred fennel,
sage gravy (GF)
Steak Frites, skinny fries, bitter leaves, garlic parsley butter (GF)
*add £3 supplement

DESSERTS

Mango sorbet, passion fruit sauce, shortbread biscuit (V)
Dark chocolate brownie, honeycomb, vanilla ice cream (V)
A wedge of cheese, chutney, celery, artisan crackers (V)
*choose from (Brie, Stilton or Cheddar)

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.

◀ ▶ ◇ ◇ ◇
MONTPELLIER
CELLAR RESTAURANT

themontpellierwinebar.co.uk

VC 02/26