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MONTPELLIER
CELLAR RESTAURANT

| MENU |

APERITIFS

| Kir Royale - £14 | Hugo Spritz - £11 | Negroni Rosa - £13.5 |

TO SHARE

Mixed olives (VG, GF) £6
Marinated white anchovies (GF) £8
Sourdough, whipped butter, salsa verde (V) £7
Mushroom arancini, Parmesan, truffle aioli (V) (4 pcs) £9
Padron peppers, smoked paprika, olive oil (VG, GF) £9

TO START

Mushroom parfait, onion jam, Parmesan crisp, sourdough toast (V) £12
Carrot & cucumber ribbons, hummus, olives, crispy chickpeas (VG, GF) £11
Beef cheek croquette, sweetcorn purée, salsa verde, aioli, Parmesan £11
Smoked salmon terrine, brown crab aioli, potted shrimp crumpet £16
Whole burrata, coppa ham, heritage tomatoes, crostini, romesco £15

TO FOLLOW

Hake, lobster raviolo, buttered samphire, confit fennel, shellfish bisque £36
Miso glazed pork belly, crackling, black pudding croustillant, tenderstem, Bramley apple £28
Cauliflower steak, poppadom, mango chutney, basmati rice, coconut curry (VG, GF) £22
Sea bass, Provençal vegetable tart, olive tapenade, tomato butter sauce, parsley oil £28
Fillet steak 'au poivre' steamed spinach, skinny fries, green peppercorn sauce (GF) £40

SIGNATURE SHARERS

(for two to share) *Served with skinny fries, mixed leaf salad

Seafood mixed grill - scallops, half lobster, sea bass, hake, shell on prawns
burnt lemon, romesco sauce, garlic parsley butter (GF) £95

14oz dry-aged Longhorn Chateaubriand - herb crusted roast bone marrow
Creamy horseradish, red wine jus (GF) £85

ON THE SIDE

*All £6

Skinny fries, rosemary salt (VG, GF)
Creamed mashed potatoes (V, GF)
Green beans, chilli & garlic (VG, GF)
Maple & thyme glazed carrots (VG, GF)
Mixed leaf salad, shallot vinaigrette (VG, GF)

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.



| Meet Executive Chef Tom Rains |

Tom Rains brings a wealth of experience to The Montpellier Cellar Restaurant from some of the UK's most respected restaurants, including The Daffodil and No.3 Restaurant in Cheltenham, and training alongside Marco Pierre White. His style blends classical technique with modern flair, shaped by time spent in leading establishments such as Claridge's and The Berkeley.

Now back in the Cotswolds, Tom champions seasonal, locally sourced ingredients, working closely with trusted regional suppliers to create dishes that are honest, flavour-led and quietly refined — designed to pair effortlessly with our wide selection of wines.

| Our Food Philosophy |

Chef Tom celebrates fresh, seasonal produce with menus that evolve throughout the year. His approach is rooted in quality and provenance, working closely with trusted local suppliers, independent producers, and family-run farms to showcase the very best of the region.

| Our Suppliers |

Martin Meats, Hillview Farm, Gretton, Gloucestershire – Longhorn beef, pork & lamb
New Wave Seafood, Fairford, Gloucestershire – Fish & shellfish
Baker & Graze, Cheltenham, Gloucestershire – Fresh sourdough
Arthur David, Hillside Farm, Bristol – Fruit, vegetables, salads & herbs
D'Arcy Wines, Cheltenham, Gloucestershire – Fine wines & Champagne
Ritual Coffee, Cheltenham, Gloucestershire – Ethically sourced coffee


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