

CELLAR *Set Menu*

| MENU |

£23 TWO COURSES / £27 THREE COURSES

Available Wednesday to Saturday lunchtimes & early dinners

STARTERS

Shell on prawns, burnt lemon, bloody Mary aioli (GF)
Ham hock terrine, piccalilli, cornichons, sourdough toast
Charred tenderstem, hummus, smoked chilli salt, yoghurt (VG, GF)

MAINS

Miso glazed tofu, chickpea & tomato ragu, onion jam (VG, GF)
Seafood curry, poppadom, basmati rice, cucumber ribbons (GF)
Chicken supreme, roast carrot, salsa verde mash, mushroom gravy (GF)
* 'Steak Frites' minute steak, bitter leaves, skinny fries, peppercorn sauce (GF)
* Add £3 supplement

DESSERTS

Raspberry sorbet, fruit compote (VG)
Dark chocolate brownie, honeycomb, vanilla ice cream (V)
Bread & butter pudding, orange & nutmeg custard (V)

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



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