

Chef Tom's

| SUNDAY LUNCH MENU |

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
- Salt & pepper squid, burnt lemon, romesco sauce £12
- 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

OUR ROASTS

- *All served with rosemary roast potatoes, glazed carrot, mixed greens & Yorkshire pudding*
- Roast rump of beef, horseradish sauce & gravy £24
- Slow - roast pork belly, crackling, Bramley apple sauce £23
- Roast chicken supreme, pigs in blankets, bread sauce & gravy £22
- Roast fish of the day, burnt lemon & salsa verde £22
- Spiced roast tofu, mushroom & chive gravy (V) £19
- Children's roast, Beef, pork or chicken £12

SIGNATURE SHARING ROAST

- All three of our meat roasts, served with all the trimmings, cauliflower cheese & bottomless gravy £29pp (for two or more people)

OTHER MAINS

- Whole burrata, Greek style chopped salad, olives, oregano, balsamic dressing (V, GF) £14
- Caesar salad, lettuce, anchovies, croutons, Parmesan *add chicken or smoked salmon £6 / £12
- Longhorn dry-aged beef burger, cheddar, lettuce, tomato, aioli, relish, fries *add bacon £3 / £19

ON THE SIDE

- All £6
- Cheddar & Parmesan cauliflower cheese (V)
- Skinny fries, rosemary salt (VG, GF)
- Mixed leaf salad, shallot vinaigrette (VG, GF)

DESSERTS

- Crème brûlée, shortbread biscuits, lemon curd (V) £9
- Dark chocolate brownie, salted caramel ice cream (V) £8
- Coconut sorbet, rum poached pineapple, pomegranate molasses (VG, GF) £9
- Sticky toffee pudding, vanilla ice cream, honeycomb, caramel sauce (V) £9
- British cheeses, pickled celery, chutney, quince & 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.



| 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


MONTPELLIER
CELLAR RESTAURANT

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