

CELLAR *Bites*

| Available Tuesday to Saturday: 12:00–2:30pm & 6:00–8:30pm |

Mixed olives (VG, GF) £6

Marinated white anchovies (GF) £8

Sourdough, whipped butter, salsa verde (V) £7

¼ pint of shell on prawns, bloody Mary sauce (GF) £12

Mushroom arancini, Parmesan, truffle aioli (V) (4 pcs) £9

Miso glazed pork belly bites, sweetcorn dip (4 pcs) £11

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

Padron peppers, smoked paprika, olive oil (VG, GF) £9

Skinny fries, Parmesan, truffle oil (GF) £8

PLATES OR PLATTERS

- Charcuterie, ham terrine, piccalilli, cornichons, sourdough bread £12/£19
Hummus, vegetable ribbons, bitter leaves, sourdough bread (VG, GF) £11/£16
Smoked salmon, capers, shallots, lemon, parsley, sourdough bread £12/£19
British cheeses, pickled celery, chutney, quince & crackers (V) £12/£19

CELLAR *Favourites*

| Available Tuesday to Saturday (lunchtimes only): 12:00–2:30pm |

Breakfast bun, fried egg, bacon, two pork sausages £10

**add hash brown £2*

'BLT' sourdough baguette, bacon, lettuce, tomato,
garlic mayonnaise £11

Whole burrata, Greek style chopped salad, olives, oregano, balsamic dressing
(V, GF) £14

Caesar salad, lettuce, anchovies, croutons, Parmesan £12

**add chicken or smoked salmon £6*

Croque Monsieur, hot ham & cheese sandwich with bechamel sauce £12

**add fried egg £2*

Longhorn dry-aged beef burger, cheddar, lettuce, tomato, aioli, relish, fries £19

**add bacon £3*

Dietary Key:

All dishes are prepared in kitchens where allergens, including nuts, are present.
Please ask staff for allergen information before ordering.



MONTPELLIER
CELLAR RESTAURANT



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