

MONTPELLIER
 CELLAR RESTAURANT

| MENU |

BITES	Mixed olives (VG, GF)	£6
	Marinated white anchovies (GF)	£8
	Sourdough, whipped butter & sea salt (V)	£6
	Mushroom arancini, Parmesan & truffle aioli (V)	£9
	Padrón peppers, smoked paprika & olive oil (VG, GF)	£9
	Beef croquettes, Parmesan & spicy mayonnaise	£9
STARTERS	Fish & shellfish soup, Cheese straws & aioli	£11
	Ham hock terrine, piccalilli, bitter leaves & sourdough toast	£12
	Roast carrots, hummus, pomegranate & miso dressing (VG, GF)	£11
	Burrata, Isle of Wight tomatoes, tapenade & sourdough crumb (V)	£14
	Mushroom parfait, onion marmalade & house focaccia (V)	£12
	Scallops, nduja butter, puffed pork, capers & dill (GF)	£16
MAINS	Chef's Plate of the Day – Market Price	
	Sea bass, ratatouille, fennel, samphire, bouillabaisse & aioli (GF)	£30
	Cauliflower & coconut curry, rice & spiced poppadom (VG, GF)	£20
	Pork belly, crackling, sausage roll, tenderstem, Bramley apple & jus	£28
	Fillet steak 'au poivre' skinny fries, green peppercorn sauce (GF)	£40
GRILLED	<i>Served with skinny fries, rocket & shallot salad</i>	
	6oz Fillet Steak (GF)	£38
	Half or Whole Lobster, lemon, olive oil & herbs (GF)	£38/£76
	Chicken Supreme & aioli (GF)	£26
SHARING	<i>For two, all served with skinny fries and mixed leaf salad.</i>	
	14oz Longhorn Chateaubriand, roast bone marrow & horseradish	£90
	Seafood Grill Half lobster, sea bass, scallops, prawns, garlic butter (GF)	£90
SAUCES	Peppercorn, Blue cheese, Garlic butter, Salsa verde, Red wine jus	£3
SIDES	Skinny fries & rosemary salt (VG, GF)	£6
	New potatoes, capers & chives (VG, GF)	£6
	Green beans, Chilli & shallots (VG, GF)	£5
	Heritage carrots, Maple & thyme (VG, GF)	£5
	Mixed leaf salad, balsamic & olive oil (VG, GF)	£6

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option
 Please ask staff for allergen information before ordering.
 A discretionary 12.5% service charge will be added to your bill.