MONTPELLIER
CELLAR RESTAURANT

CELLAR *Desserts*

| MENU |

Affogato, vanilla ice cream & espresso (V, GF) – £7

Chocolate brownie, salted caramel ice cream (V) – £8

Warm pear & stem ginger cake, coconut sorbet (VG) – £8

Chocolate pot, Chantilly cream & honeycomb (V, GF) – £9

Crème brûlée, shortbread & lemon curd (V) – £9

PETIT FOURS

Chocolate truffles with a smooth caramel centre (V, GF) – £2 each

CHEESES

£12 Plate / £19 Board
All our cheeses are pasteurised and vegetarian, served with onion chutney, quince & crackers.

Stilton – A classic blue cheese with rich, complex flavours.
Black Bomber – Extra mature Cheddar, creamy, smooth & distinctly flavoursome.
Cotswold Brie – A soft, creamy cheese with a clean, fresh finish.
Double Gloucester – A semi-hard cheese with a flaky texture & bold, nutty flavour.

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.