

MONTPELLIER
CELLAR RESTAURANT

BAR & TERRACE MENU

(Please see our blackboard for Chefs plate of the day)

| TOASTED SANDWICHES |

Tuna melt, red onion, cheddar &
mozzarella, chilli jam
£11

Slow-cooked beef, onion chutney,
Emmental cheese & gravy dip
£12

Croque Monsieur, ham & cheese,
béchamel sauce
£12
Add fried egg £2

| SOURDOUGH BAGUETTES |

BLT, bacon, lettuce, tomato
& garlic mayonnaise
£11

Brie, watercress, honey
& chilli jam (V)
£10
Add bacon £3

Smoked salmon, baby gem,
cucumber, olive oil & lemon
£12

| SALADS |

Caesar salad, lettuce, anchovies,
sourdough crumb & Parmesan £11
Add chicken £5

Grilled tuna steak, crispy potato, tomato
& Padrón pepper salad, romesco sauce
(GF) £18

Whole burrata, Greek-style salad, olives,
oregano, balsamic & olive oil (V, GF)
£14

| PLATES £12 - PLATTERS £18 |

Smoked salmon – capers, pickled
shallots, lemon, dill, sourdough
bread & butter

Cheeses – served with chutney, quince
& crackers (V)
Please ask for our daily cheese choices.

Charcuterie – salami, chorizo, Serrano
ham, terrine, pickles, sourdough bread
& butter

| BRUNCH |

(Available from 10am–2.30pm, Tuesday–Saturday)

Breakfast roll – toasted brioche bun, fried egg, sausage & bacon £10

Eggs Benedict – Wiltshire ham, hollandaise, sourdough toast & paprika oil £14

Miso-grilled mushrooms, sourdough toast, chickpea dukkah & romesco (VG) £12

Arnold Bennett – smoked haddock omelette, Parmesan, hollandaise & chives £15

Oak-smoked salmon, scrambled eggs, sourdough toast, capers & dill £14

| CELLAR BREAKFAST |

Sausage, back bacon, pork belly, black pudding, fried egg, mushroom, tomato, baked beans,
crispy potatoes & sourdough toast £16

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.