

MONTPELLIER
CELLAR RESTAURANT

CELLAR *Desserts*

| MENU |

Chocolate Truffles

Salted caramel centre (V, GF)
£2 each

Vanilla Affogato

Espresso shot, apricot & date biscotti (V)
£7

Coconut Sorbet

Blood orange granita, lime & mint (two scoops) (VG, GF)
£8

Greek Yoghurt Panna Cotta

Caramelised figs, chocolate crumb, honey & olive oil (GF)
£9

Chocolate Fondant

Honeycomb, cherries & clotted cream (V)
£10

Please allow 10 minutes cooking time.

| CHEESES |

Grilled Cotswold Brie

Warm honey butter brioche toast & chilli jam (V)
£10

British Cheeses

£12 Plate (4 pcs) / £18 Board (8 pcs)

Please ask for our daily cheese choices.

Served with chutney, quince paste & crackers (V)

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.

VC 10/26