

MONTPELIERS

BAR & BRASSERIE

AT THE HEART OF BRUNTSFIELD, FOR 15 YEARS, WE'RE KEEN TO USE LOCAL INGREDIENTS, AND SUPPLIERS, TO MAINTAIN OUR QUALITY. WE'RE REALLY HAPPY TO WORK WITH EXCELLENT LOCAL SUPPLIERS TO ENSURE THE PROVENANCE AND QUALITY OF OUR INGREDIENTS.

EACH OF OUR SUPPLIERS BRING US THE BEST INGREDIENTS WHICH ARE LOVINGLY PREPARED BY OUR CHEFS — ENJOY!

FISH & SEAFOOD —
EDDIE'S SEAFOOD MARKET, MARCHMONT

MEAT —
FINDLAYS, PORTOBELLO

CHEESE —
CLARKS SPECIALITY FOOD, BRUNTSFIELD

SOUPS

THREE POUNDS

MONTPELIERS SOUP OF THE DAY
FRENCH ONION SOUP

STARTERS

FIVE POUNDS

SESAME KING PRAWNS
WITH HOT & SOUR CUCUMBER DIPPING SAUCE

VEGETABLE SPRING ROLLS WITH HOISIN SAUCE

GOAT'S CHEESE & BEETROOT CROSTINI
WITH BALSAMIC DRESSING

SEARED TUNA & CHERRY TOMATO SKEWERS
SERVED WITH MEDITERRANEAN COUSCOUS

PAN SEARED SCALLOPS
WITH BOK CHOI & LEMON OIL DRESSING

VIETNAMESE SHREDDED CHICKEN SALAD
WITH CHILLI & LIME DRESSING

MOULES MARINIÈRE WITH GARLIC BREAD

SHARING PLATTERS

NINE POUNDS

MEDITERRANEAN — ROASTED VINE TOMATOES,
BREAD STICKS, MINI GOAT'S CHEESE CROSTINIS,
TUNA SKEWERS, GREEK SALAD & TOASTED HERB
FOCACCIA.

MIXED — CHICKEN SATAY SKEWERS, VEGETABLE
SPRING ROLLS, ZUCCHINI FRIES, CAJUN WEDGES &
BREADED BUTTON MUSHROOMS.

COASTAL FISH

ELEVEN POUNDS FIFTY

PAN SEARED SALMON FILLET WITH ASPARAGUS &
RED PEPPER HOLLANDAISE

PAN FRIED SEA BASS SERVED WITH A MUSSEL &
SAFFRON BROTH

CHARRED TUNA, WARM POTATO & ROCKET SALAD
WITH SPICED LIME & CORIANDER DRESSING

GRILLS

TWELVE POUNDS

8OZ RIB EYE STEAK

8OZ RUMP STEAK

8OZ SIRLOIN STEAK

CORN FED CHICKEN BREAST

THE ABOVE DISHES COME WITH MIXED ROCKET
SALAD AND A CHOICE OF THE FOLLOWING:

FRIES
MASH
POMMES DAUPHINOISE

PLEASE ADD CHOICE OF THE FOLLOWING SAUCES:

PEPPERCORN
BÉARNAISE
WILD MUSHROOM
CHILLI & CORIANDER BUTTER

FAVOURITES

EIGHT POUNDS FIFTY

CHARRED CHICKEN CAESAR WITH SMOKED
BACON & ANCHOVIES

BATTERED HADDOCK, HOME CUT CHIPS &
TARTAR SAUCE

MONTPELIERS STEAK BURGER, MONTERAY JACK,
SMOKED BACON & FRIES

VEGETARIAN

SEVEN POUNDS EIGHTY

CHERRY TOMATO, SPINACH &
SMOKED APPLEWOOD PAPARDELLE

GRILLED VEGETABLE TART
WITH ROAST VINE TOMATOES

PUMPKIN & SAGE RAVIOLI WITH FRESH TOMATO
AND MASCARPONE

SIDES

TWO POUNDS FIFTY

ROASTED ROOT VEGETABLES

CREAMY MASH WITH WHOLE GRAIN
MUSTARD OR SPRING ONION

FRIES

CAJUN POTATO WEDGES WITH SOUR CREAM
OR SWEET CHILLI SAUCE

MIXED LEAF SALAD

GARLIC BREAD

NACHOS —
WITH JALAPEÑOS, SOUR CREAM,
CHEESE, SALSA & GUACAMOLE
ADD CHICKEN

3.50
4.00

DESSERTS

FOUR POUNDS EIGHTY

BANOFFEE PIE

CRÈME BRÛLÉE WITH FRESH BERRIES

CHOCOLATE & HONEYCOMB MOUSSE

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

CHEESE WITH CHUTNEY & BISCUITS

HOT DRINKS

FLAT WHITE 1.95

DOUBLE ESPRESSO 1.95

CAPPUCCINO 1.95

LONG BLACK 1.95

CAFFÈ LATTE 1.95

HOT CHOCOLATE 1.95

HOT CHOCOLATE WITH MARSHMALLOWS 1.95

ESPRESSO 1.70

MACCHIATO 1.70

TEA — BLENDED, EARL GREY, DARJEELING &
A SELECTION OF HERBAL & FRUIT TEAS 1.70

DECAFFEINATED COFFEE & SKIMMED OR SEMI SKIMMED MILK
ARE AVAILABLE WITH ALL OF THE ABOVE

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES OR DIETARY
REQUIREMENTS. WE APPLY A DISCRETIONARY 10% SERVICE CHARGE
ON TABLES OF 5 OR MORE. VAT @17.5% INCLUDED. ALL MAJOR CREDIT
CARDS ACCEPTED. A CHARGE OF 3% IS APPLIED TO AMERICAN EXPRESS
CARDS ONLY.

EVENING MENU
6PM—10PM, SEVEN DAYS A WEEK