

SIDES

HONEY ROASTED ROOT VEGETABLES	3.00
FINE GREEN BEANS WITH STIR FRIED PANCETTA	3.25
BROCCOLI HOLLANDAISE	3.25
MARIS PIPER MASH	3.00
FRIES	3.00
ZUCCHINI FRIES & BASIL MAYO	3.25
POTATO WEDGES WITH SOUR CREAM	3.45
MIXED LEAF SALAD WITH BALSAMIC DRESSING	2.95
NACHOS — WITH JALAPEÑOS, SOUR CREAM, CHEESE, SALSA & GUACAMOLE / ADD CHICKEN	4.75 / 5.75

DESSERTS

RHUBARB CRUMBLE WITH CRÈME ANGLAISE	4.95
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	5.25
WHITE CHOCOLATE & RASPBERRY RIPPLE CHEESECAKE	5.25
ORANGE & CHOCOLATE MOUSSE WITH CANDIED ORANGE	4.95
SCOTTISH CHEESES WITH APPLE & GINGER CHUTNEY & OATCAKES	5.25

HOT DRINKS

FLAT WHITE	2.00
DOUBLE ESPRESSO	2.00
CAPPUCCINO	2.00
LONG BLACK	2.00
CAFFÈ LATTE	2.00
HOT CHOCOLATE	2.00
HOT CHOCOLATE WITH MARSHMALLOWS	2.20
ESPRESSO	1.75
MACCHIATO	1.75
TEA — BLENDED, EARL GREY, DARJEELING & A SELECTION OF HERBAL & FRUIT TEAS	1.85

DECAFFEINATED COFFEE & 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 AT THE CURRENT RATE INCLUDED. ALL MAJOR CREDIT CARDS ACCEPTED.

DAY MENU.

SERVED MONDAY — FRIDAY 9AM — 6PM

BREAKFAST

MIXED GRILL — SAUSAGE, BACON, EGGS, POTATO, SCONE, HAGGIS, BLACK PUDDING, TOMATO, MUSHROOMS & BAKED BEANS	8.75
VEGETARIAN GRILL — FRENCH TOAST, EGGS, VEGETARIAN HAGGIS, POTATO SCONE, MUSHROOMS, VEGETARIAN SAUSAGES & BAKED BEANS THE ABOVE COME WITH TEA OR COFFEE, TOAST & ORANGE JUICE	8.25
EGGS BENEDICT — SMOKED SALMON	6.75
CRISP BACON OR SPINACH	5.75
SCRAMBLED, FRIED OR POACHED EGGS WITH WHOLE MEAL TOAST	4.25
GRIDDLED BLUEBERRY PANCAKES WITH MAPLE SYRUP	4.95
PORRIDGE WITH CARAMELISED BANANAS	3.95
SOFT WHITE ROLL — ANY TWO BREAKFAST FILLINGS	2.30
ANY BREAKFAST FILLING	2.20
SPICY CHORIZO HASH WITH FRIED EGG	5.25
ALL OUR EGGS ARE FREE RANGE	

PÂTISSERIE

HOMEMADE SCONE WITH CLOTTED CREAM & JAM	1.60
WARMED CROISSANT WITH CHOCOLATE SAUCE	1.75
MONTPELIERS HOMEMADE CAKES	FROM 3.00

SMOOTHIES

MONTPELIERS SMOOTHIE	
APPLE JUICE MIXED WITH KIWI, MANGO, MELON, PINEAPPLE & YOGHURT	4.00
FRUITINI	
STRAWBERRY, BLACKBERRY, RASPBERRY & ORANGE JUICE	4.00
STRESS BEATER	
BANANAS, STRAWBERRIES & APPLE JUICE	4.00
TROPICAL COOLER	4.00
MANGO, RASPBERRIES & PINEAPPLE JUICE	

ADD ONE OF THESE EXTRAS TO ANY OF THE ABOVE	0.25
— FROZEN YOGHURT	
— HONEY	

STARTERS

MONTPELIERS FRESH SOUP	3.30
SMOKED HADDOCK & SPRING ONION CHOWDER	3.30
GRILLED CAJUN CHICKEN SKEWER WITH CORIANDER YOGHURT	4.95
MOULES MARINIÈRE WITH WARM CRUSTY BREAD	5.25
BAKED GOAT'S CHEESE CROTTIN WITH BALSAMIC & TOMATO RELISH	4.95
COD & SALMON FISHCAKES WITH DILL & LEMON MAYO	5.25
TEMPURA VEGETABLES WITH SOY & MIRIN DIPPING SAUCE	4.75
MACSWEEN'S HAGGIS IN FILO PASTRY WITH SWEET CHILLI & PLUM JAM	5.25

SHARING FOOD

CHARCUTERIE & CHEESE BOARD – ITALIAN HAMS, MANCHEGO & FETA CHEESES, BREAD, OLIVE OIL & BALSAMIC	10.50
MIXED PLATTER – CAJUN CHICKEN SKEWERS, GOAT'S CHEESE CROSTINI, CAESAR SALAD, COD & SALMON FISH CAKES, WEDGES & ZUCCHINI FRIES WITH BASIL MAYO	10.50
FONDUE EMMENTHAL & GRUYÈRE CHEESE FONDUE WITH CRUSTY BREAD	FOR 2 OR MORE 9.50

SANDWICHES

ALL SERVED WITH SALAD GARNISH & FRIES

CHARRED STEAK SANDWICH WITH VINE TOMATO CHUTNEY ON ONION BREAD	7.80
CLASSIC CLUB, CHICKEN, CRISP BACON, TOMATO & MAYO	7.50
CRAYFISH, AVOCADO & SMOKED SALMON WITH COCKTAIL SAUCE ON SOFT WHOLEGRAIN BREAD	7.25
EMMENTHAL, ROCKET & ROASTED TOMATOES ON OLIVE FOCCACIA	6.75

SALADS & PASTAS

CHARRED CHICKEN CAESAR WITH SMOKED BACON & ANCHOVIES	8.50
CAJUN SALMON, PEA SHOOTS & CUCUMBER SALAD WITH LIME MAYO DRESSING	8.95
SUNBLUSHED TOMATO, FETA & WATERCRESS SALAD WITH TOASTED PINE NUTS	7.95
CHILLI PRAWN & BABY SPINACH LINGUINE WITH FRESHLY SHAVED PARMESAN	8.95
ROASTED RED PEPPER & ARTICHOKE PENNE WITH MASCARPONE	8.75

MONTPELIERS BURGERS

ALL SERVED WITH SALAD GARNISH & FRIES

MARINATED CHICKEN BREAST WITH AVOCADO & CRISPY BACON	8.95
HOMEMADE LENTIL & CHICKPEA BURGER WITH GUACAMOLE	7.95
8OZ GROUND STEAK BURGER WITH CHEDDAR, BACON & TOMATO CHUTNEY	8.95

MAINS

MONTPELIERS MAIN TODAY	
CROMBIE'S SAUSAGES WITH SPICED RED CABBAGE, MASH & RED WINE GRAVY	9.95
BUTTERNUT SQUASH, SAGE & SPINACH CREAMY GNOCCHI	8.95
BEER BATTERED HADDOCK WITH HAND CUT CHIPS & MINTED MUSHY PEAS	9.75
CHARRED 8OZ RIB EYE STEAK BÉARNAISE WITH PORTOBELLO MUSHROOM, CHERRY VINE TOMATOES & FRIES	14.50
STIR FRIED GINGER & CHILLI EGG NOODLES – SEARED SALMON – GRILLED CHICKEN	9.50 9.75
SIZZLING CHICKEN OR VEGETABLE FAJITAS WITH SOUR CREAM, SALSA & GUACAMOLE SERVED WITH FLOUR TORTILLAS	9.85

SOME OF OUR MAIN DISHES ARE AVAILABLE IN SMALLER SIZES FOR CHILDREN,
PLEASE ASK YOUR WAITER FOR MORE DETAILS.