

SIDES

FINE GREEN BEANS WITH ROASTED SHALLOTS	3.25
BROCCOLI HOLLANDAISE	3.25
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

MONTPELIERS BANOFFEE PIE	4.95
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	5.25
WHITE CHOCOLATE & RASPBERRY RIPPLE CHEESECAKE	5.25
VANILLA CRÈME BRÛLÉE	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 @15% INCLUDED. ALL MAJOR CREDIT CARDS ACCEPTED.

DAY MENU.

SERVED 9AM – 6PM, SEVEN DAYS A WEEK

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 — WITH SMOKED SALMON OR CRISPY BACON OR SPINACH	6.75 5.75
SCRAMBLED, FRIED OR POACHED EGGS WITH WHOLEMEAL TOAST	4.25
FRENCH TOAST WITH MAPLE SYRUP & CRISPY SMOKED BACON	4.95
SOFT WHITE ROLL — ANY TWO BREAKFAST FILLINGS	2.30
ANY BREAKFAST FILLING	2.20
FRESH FRUIT WITH GREEK YOGHURT & GRANOLA	3.95

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 MANGO, RASPBERRIES & PINEAPPLE JUICE	4.00

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

STARTERS

MONTPELIERS FRESH SOUP	3.30
ROASTED TOMATO SOUP WITH BASIL OIL	3.30
MARINATED GRILLED CHICKEN WITH A WARM POTATO, PEA SHOOT & SPINACH SALAD	4.95
MOULES MARINIÈRE WITH WARM CRUSTY BREAD	5.25
WATERCRESS, CARAMELIZED PEAR & BLUE CHEESE	4.95
SMOKED HADDOCK & SALMON FISHCAKES WITH BASIL MAYO	5.25
BUFFALO MOZZARELLA, PLUM TOMATO & FRESH BASIL WITH BALSAMIC SYRUP & CIABATTA CROUTONS	4.95
DUCK PANCAKES WITH SPRING ONION, CUCUMBER & HOI SIN	4.95

SHARING PLATTERS

CHARCUTERIE & CHEESE BOARD – ITALIAN HAMS, MANCHEGO & FETA CHEESES, BREAD, OLIVE OIL & BALSAMIC	10.50
BAKED MINI CAMEMBERT WITH GARLIC & ROSEMARY – SERVED WITH CRUSTY BAGUETTE & BERRY COMPÔTE	10.00
MIXED – MARINATED CHICKEN STICKS, GOAT'S CHEESE CROSTINI, HADDOCK & SALMON FISH CAKES, CAESAR SALAD, WEDGES & ZUCCHINI FRIES WITH BASIL MAYO	10.50

SANDWICHES

ALL SERVED WITH SALAD GARNISH & FRIES

CHARRED STEAK SANDWICH WITH CARAMELISED ONIONS	7.80
CLASSIC CLUB, CHICKEN, CRISPY BACON, TOMATO & MAYO	7.50
FETA, TOMATO, ROAST PEPPER & OLIVES WITH TZATZIKI IN WHOLEMEAL PITTA	6.75
SMOKED APPLEWOOD CHEDDAR, ROCKET & PLUM TOMATO SANDWICH WITH ONION JAM	7.50

SALADS & PASTAS

CHARRED CHICKEN CAESAR WITH SMOKED BACON & ANCHOVIES	8.50
SEARED TUNA NIÇOISE SALAD WITH NEW POTATOES, CHERRY TOMATOES, EGG & FINE BEANS	8.95
GOAT'S CHEESE & BEETROOT CROSTINI SALAD WITH RASPBERRY VINAIGRETTE	8.25
CHARRED CHICKEN PENNE WITH SUN BLUSHED TOMATOES, BABY SPINACH & CREAM	8.95
FETA & ROCKET RAVIOLI WITH REF PEPPER PESTO	8.95

MONTPELIERS BURGERS

WHAT COULD BE MORE SATISFYING THAN TUCKING INTO A DELICIOUS MONTPELIERS BURGER IN THE SUMMER SUN? WHY, TUCKING INTO A BURGER AND SAVOURING A LEISURELY BOTTLE OF INNIS & GUNN OAK AGED BEER OF COURSE!

MARINATED CHICKEN BREAST WITH LIME MAYO & 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	
TERIYAKI MARINATED CHICKEN WITH NOODLES & CRISPY MANGE TOUT	10.75
BEER BATTERED HADDOCK WITH HAND CUT CHIPS & MINTED MUSHY PEAS	9.75
8OZ RIB EYE STEAK BÉARNAISE WITH PORTOBELLO MUSHROOM, CHERRY VINE TOMATOES & FRIES	14.50
ROASTED SHIITAKE & CHESTNUT MUSHROOM RISOTTO WITH SAFFRON, ROCKET & TRUFFLE OIL	9.25
ROASTED SALMON WITH PROSCUITTO, ROSEVALE POTATOES & FINE BEANS	10.95
GRIDDLED POLENTA & ROASTED VEGETABLES WITH SHAVED PARMESAN	9.95
SIZZLING CHICKEN OR VEGETABLE FAJITAS WITH SOUR CREAM, SALSA & GUACAMOLE SERVED WITH FLOUR TORTILLAS	9.85