

HOT DRINKS

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.

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 —
GEORGE CAMPBELL & SONS,
LEITH

MEAT —
CAMPBELL BROTHERS,
EDINBURGH

CHEESE —
CLARKS SPECIALITY FOOD,
BRUNTSFIELD

EVENING MENU

6PM-10PM SEVEN DAYS A WEEK

STARTERS

MONTPELIERS FRESH SOUP	3.30
ROASTED TOMATO SOUP WITH BASIL OIL	3.30
TEMPURA OF KING PRAWNS WITH CORIANDER MAYO	5.75
MARINATED GRILLED CHICKEN WITH A WARM POTATO, PEA SHOOT & SPINACH SALAD	4.95
MOULES MARINIÈRES WITH WARM CRUSTY BREAD	5.25
SMOKED HADDOCK & SALMON FISHCAKES WITH BASIL MAYO	5.25
DUCK PANCAKES WITH SPRING ONION, CUCUMBER & HOI SIN	4.95
GOAT'S CHEESE & BEETROOT CROSTINI WITH RASPBERRY DRESSING	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, CAESAR SALAD, HADDOCK & SALMON FISH CAKES, WEDGES & ZUCCHINI FRIES WITH BASIL MAYO	10.50

GRILLS

8OZ RIB EYE STEAK	14.75
8OZ SIRLOIN STEAK	14.95
CORN FED CHICKEN BREAST	13.50
ALL SERVED WITH WEDGES, FRIES OR DAUPHINOISE POTATOES & MIXED ROCKET SALAD WITH A CHOICE OF THE FOLLOWING SAUCES:	
PEPPERCORN / BÉARNAISE / WILD MUSHROOM	

MAINS

MONTPELIERS MAIN TODAY	
ROASTED SALMON WITH PROSCUITTO, ROSEVALE POTATOES & FINE BEANS	11.25
GRIDDLED POLENTA & ROASTED VEGETABLES WITH SHAVED PARMESAN	9.95
8OZ GROUND STEAK BURGER WITH CHEDDAR, BACON & TOMATO CHUTNEY	9.75
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!	
TERIYAKI MARINATED CHICKEN WITH NOODLES & CRISPY MANGE TOUT	11.95
BEER BATTERED HADDOCK WITH HAND CUT CHIPS & MINTED MUSHY PEAS	9.75
CHARRED AUBERGINE PENNE WITH SUN BLUSHED TOMATOES, BABY SPINACH & CREAM	9.75
ROASTED SHIITAKE & CHESTNUT MUSHROOM RISOTTO WITH SAFFRON, ROCKET & TRUFFLE OIL	9.75
ROASTED COD ON TOMATO & SPINACH GNOCCHI	12.50

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
COCKBURN'S CHEESEBOARD A BOTTLE OF COCKBURN'S RESERVE WITH A SELECTION OF CHEESE	22.50