

## HOT DRINKS

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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 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 AT THE CURRENT RATE 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

6 PM - 10 PM SEVEN DAYS A WEEK

### STARTERS

MONTPELIERS FRESH SOUP	3.30
SMOKED HADDOCK & SPRING ONION CHOWDER	3.30
KING PRAWNS WITH ROCKET LEAF SALAD, & SAFFRON AIOLI	5.25
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
(TEA) SMOKED BEEF WITH PINK PEPPERCORN DRESSING, ROCKET & SHAVED PARMESAN	5.75
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

## MAINS

### MONTPELIERS MAIN TODAY

PAN FRIED SEA BASS, NEW POTATOES & WILTED SPINACH  
WITH RED ONION & TOMATO SALSA **12.75**

BUTTERNUT SQUASH, SAGE & SPINACH CREAMY GNOCCHI **10.95**

ROAST RUMP OF LAMB & SHALLOT TARTE TATIN  
WITH ROSEMARY & RED WINE SAUCE **14.50**

CHARRED 8OZ STEAK BURGER  
WITH CHEDDAR, BACON & TOMATO CHUTNEY **10.50**

ROASTED RED PEPPER & ARTICHOKE PENNE  
WITH MASCARPONE **10.50**

BEER BATTERED HADDOCK  
WITH HAND CUT CHIPS & MINTED MUSHY PEAS **9.75**

HONEY GLAZED DUCK BREAST, BRAISED RED CABBAGE & APPLE  
WITH CALVADOS JUS **14.50**

STIR FRIED GINGER & CHILLI EGG NOODLES  
— SEARED SALMON **12.25**  
— GRILLED CHICKEN **12.50**

PAN SEARED COD  
WITH WILD MUSHROOM CREAM SAUCE & OLIVE OIL MASH **13.50**

CHARRED STEAKS  
— 8OZ RIB EYE **14.95**  
— 8 OZ SIRLOIN **15.95**

SERVED WITH WEDGES & EITHER BÉARNAISE OR PEPPERCORN SAUCE

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

## 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**