

HOT DRINKS

FLAT WHITE	2.50
ESPRESSO	2.25
DOUBLE ESPRESSO	2.50
CAPPUCCINO	2.50
LONG BLACK	2.50
CAFFÈ LATTE	2.50
HOT CHOCOLATE	2.50
HOT CHOCOLATE WITH MARSHMALLOWS	2.80
MACCHIATO	2.25
TEA — BLENDED, EARL GREY, DARJEELING & A SELECTION OF HERBAL & FRUIT TEAS	2.35

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. MOST 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,
PERTH

MEAT
CAMPBELL BROTHERS,
EDINBURGH

CHEESE
CLARKS SPECIALITY FOOD,
BRUNTSFIELD

EVENING MENU

6 PM — 10 PM SEVEN-DAYS-A-WEEK

STARTERS

MONTPELIERS FRESH SOUP	4.10
FRENCH ONION & PORT SOUP WITH A WENSLEYDALE CHEESE CROUTON	4.30
PUMPKIN, GOAT'S CHEESE & PINE NUT CRÊPE	5.25
SESAME TEMPURA KING PRAWNS WITH HOT & SOUR DIP	5.75
SMOKED MACKEREL MOUSSE WITH SMOKED SALMON & CRISP CIABATTA TOASTS	5.95
DUCK SPRING ROLLS WITH HOI SIN	5.25
SPINACH & RICOTTA TORTELLINI WITH WITH FRESH TOMATO & MASCARPONE SAUCE	4.95/9.95
CHICKEN LIVER PÂTÉ, PLUM JAM & TOASTED BRIOCHE	5.50
ROPE GROWN ISLE OF LEWIS MUSSELS WITH CREAM, WHITE WINE & GARLIC	5.50
COD & SALMON FISHCAKES WITH PICKLED CUCUMBER & WASABI MAYONNAISE	5.50

SHARING FOOD

CHARCUTERIE & CHEESE BOARD	
ITALIAN HAMS, MANCHEGO & FETA CHEESES, BREAD, OLIVE OIL & BALSAMIC	11.00
MIXED PLATTER	
CAJUN CHICKEN SKEWERS, GOAT'S CHEESE CROSTINI, CAESAR SALAD, COD & SALMON FISHCAKES, WEDGES & ZUCCHINI FRIES WITH BASIL MAYO	11.00

MAINS

MONTPELIERS MAIN TODAY

PAN FRIED CHICKEN BREAST WITH WILD MUSHROOM RISOTTO,
TRUFFLE OIL & CRISPY LEEKS 11.95

GLAZED PORK BELLY, ROASTED BRAMLEY APPLES & STIR FRIED
SAVOY CABBAGE 12.95

MONTPELIERS FISH STEW WITH CIABATTA TOASTS, AÏOLI & PARMESAN

THAI GREEN CURRY WITH STEAMED RICE
– CHICKEN 11.95

– VEGETABLE 10.95

ROAST RACK OF BORDERS LAMB WITH HERB CRUST, FONDANT POTATO,
ROSEMARY & PORT JUS 13.95

CHARRED 8OZ STEAK BURGER WITH ISLE OF MULL CHEDDAR, BACON &
TOMATO CHUTNEY 10.95

FISH & CHIPS, BREADED HADDOCK FILLET, HAND CUT CHIPS,
TARTARE SAUCE & MINTED CRUSHED PEAS 10.50

CHARRED CHICKEN, PANCETTA & ASPARAGUS TAGLIATELLE, PARMESAN
CREAM SAUCE 9.95

FOUR CHEESE GNOCCHI WITH SUN BLUSHED TOMATOES 9.95

CHARRED TUNA STEAK, CORIANDER MASH, CRISPY ONIONS & HERB OIL

CHARRED STEAKS

– 21 DAY AGED 8OZ RIB-EYE 16.50

– 21 DAY AGED 8OZ SIRLOIN 16.75

SERVED WITH FRIES OR HAND-CUT CHIPS & EITHER BÉARNAISE OR PEPPERCORN SAUCE

SIDES

GREEN BEANS & PANCETTA 3.75

SUGAR SNAP PEAS, CARAMELISED ONION & TOASTED ALMONDS 3.75

MARIS PIPER MASH 3.50

FRIES 3.75

ZUCCHINI FRIES & BASIL MAYO 3.75

POTATO WEDGES WITH SOUR CREAM 3.75

MIXED LEAF SALAD WITH BALSAMIC DRESSING 3.75

NACHOS WITH JALAPEÑOS, SOUR CREAM, CHEESE, SALSA & GUACAMOLE 5.25
– WITH CHICKEN 6.25

DESSERTS

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM 5.95

APPLE & CINNAMON CRUMBLE WITH CRÈME ANGLAISE 5.95

LEMON & LIME GINGER CRUNCH CHEESECAKE 5.50

DARK CHOCOLATE BROWNIE, VANILLA ICE CREAM & WARM
CHOCOLATE SAUCE 5.95

VANILLA CRÈME BRÛLÉE WITH PASSION FRUIT & SHORTBREAD 5.75

SCOTTISH CHEESES WITH APPLE & GINGER CHUTNEY & OATCAKES 6.25

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