
HOT DRINKS

FLAT WHITE	2.50
ESPRESSO	2.25
DOUBLE ESPRESSO	2.50
CAPPUCCINO	2.50
LONG BLACK	2.50
CAFFÈ LATTE	2.50
MACCHIATO	2.25
HOT CHOCOLATE	2.50
HOT CHOCOLATE WITH MARSHMALLOWS	2.70
TEA – BLENDED, EARL GREY, DARJEELING & A SELECTION OF HERBAL & FRUIT TEAS	1.95

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 @ THE CURRENT RATE INCLUDED. MOST MAJOR CREDIT CARDS ACCEPTED.

MONTPELIERS DINNER MENU



MAIN & STARTER OR DESSERT FOR £10

WHY DINE IN WHEN YOU CAN DINE OUT?

ENJOY LOCALLY SOURCED & HEARTY DISHES
FROM OUR DELICIOUS NEW AUTUMN MENU.

STARTERS

MONTPELIERS FRESH SOUP
FRENCH ONION & PORT SOUP WITH A WENSLEYDALE CHEESE CROUTON
PUMPKIN, GOAT'S CHEESE & PINE NUT CRÊPE
SPINACH & RICOTTA TORTELLINI WITH FRESH TOMATO & MASCARPONE SAUCE
CHICKEN LIVER PÂTÉ, PLUM JAM & TOASTED BRIOCHE
COD & SALMON FISHCAKES WITH PICKLED CUCUMBER & WASABI MAYONNAISE

MAINS

MONTPELIERS MAIN TODAY
PAN FRIED CHICKEN BREAST WITH WILD MUSHROOM RISOTTO, TRUFFLE OIL & CRISPY LEEKS
GLAZED PORK BELLY, ROASTED BRAMLEY APPLES & STIR FRIED SAVOY CABBAGE
THAI GREEN CURRY WITH STEAMED RICE
— CHICKEN
— VEGETABLE
CHARRED 8OZ STEAK BURGER WITH ISLE OF MULL CHEDDAR, BACON & TOMATO CHUTNEY
CHARRED CHICKEN, PANCETTA & ASPARAGUS TAGLIATELLE, PARMESAN CREAM SAUCE
FOUR CHEESE GNOCCHI WITH SUN BLUSHED TOMATOES
CAESAR SALAD WITH SMOKED BACON & ANCHOVIES WITH CHARRED CHICKEN
PORK & HAGGIS SAUSAGES, GRAIN MUSTARD MASH & RED ONION GRAVY

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
APPLE & CINNAMON CRUMBLE WITH CRÈME ANGLAISE
LEMON & LIME GINGER CRUNCH CHEESECAKE
DARK CHOCOLATE BROWNIE, VANILLA ICE CREAM & WARM CHOCOLATE SAUCE
VANILLA CRÈME BRÛLÉE WITH PASSION FRUIT & SHORTBREAD
SCOTTISH CHEESES WITH APPLE & GINGER CHUTNEY & OATCAKES
