

MONTPELIER

BRUNTSFIELD

GROUP SET MENU

3 COURSES £35

STARTERS

Soup of the Day
fresh baked foccacia (VG)

Black Pudding Scotch Egg
with homemade brown sauce

Salt & Pepper Crispy Squid
pico de gallo & crispy capers

Pico de Gallo Tacos
pickled onions, avocado salsa (VG)

MAINS

Chargrilled Chicken Souvlaki Skewer
Greek salad, marinated feta, red pepper houmous & flat bread

Vegan Vegetable Paella
saffron-infused rice, seasonal vegetables, fresh herbs & lemon (VG/GF/DF)

Grilled Seabass
lemon roasted new potatoes, steamed mussels, baby spinach, dill, white wine sauce

Scottish Steak Burger
with Isle of Mull cheddar, bacon, tomato chutney & fries (GF available)

Flat Iron Steak
chips, micro watercress & peppercorn sauce

+£5 Supplement

DESSERTS

Sticky Toffee Pudding
with vanilla ice cream

Dark Chocolate & Hazelnut Brownie
with salted caramel ice cream

Ice Cream Sundae
with your choice of toppings

Guest Cheeses
hand selected by I.J.Mellis with Arran chutney & oatcakes

+£2.50 Supplement

Please inform your waiter of any food allergies or dietary requirements you may have. Scan the QR Code for allergy and nutritional information. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 12.5% service charge to all tables. 100% of all service goes to our staff. VAT charged at the standard rate is included. Most major credit cards accepted.

MONTPELIER

BRUNTSFIELD

GROUP SET MENU

3 COURSES £45

STARTERS

Soup of the Day
fresh baked foccacia (VG)

Black Pudding Scotch Egg
with homemade brown sauce

Salt & Pepper Crispy Squid
pico de gallo & crispy capers

Pico de Gallo Tacos
pickled onions, avocado salsa (VG)

MAINS

*All mains are served with:
a selection of sharing fries, mac & cheese, and mixed salads for the table*

**Chargrilled Chicken
Souvlaki Skewer**
Greek salad, marinated feta,
red pepper houmous & flat
bread

Vegan Vegetable Paella
saffron-infused rice,
seasonal vegetables,
fresh herbs & lemon
(VG/GF/DF)

Grilled Seabass
lemon roasted new
potatoes, steamed mussels,
baby spinach, dill, white
wine sauce

**Scottish
Steak Burger**
with Isle of Mull cheddar,
bacon, tomato chutney &
fries (GF available)

**Flat Iron
Steak**
chips, micro
watercress &
peppercorn
sauce

+£5 Supplement

DESSERTS

**Sticky
Toffee Pudding**
with vanilla ice cream

**Dark Chocolate
& Hazelnut Brownie**
with salted caramel ice cream

Ice Cream Sundae
with your choice
of toppings

Guest Cheeses
hand selected by I.J.Mellis with Arran chutney & oatcakes

+£2.50 Supplement

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MONTPELIER

BRUNTSFIELD

GROUP SET MENU | 3 COURSES £55

FOR THE TABLE

Garlic & Sea Salt Focaccia

crisp breads, whipped truffle & parmesan butter & crispy onions

Gordal Picante Olives (VG)

STARTERS

Soup of the Day

fresh baked foccacia (VG)

Black Pudding Scotch Egg

with homemade brown sauce

Salt & Pepper Crispy Squid

pico de gallo & crispy capers

Pico de Gallo Tacos

pickled onions, avocado salsa (VG)

MAINS

*All mains are served with:**a selection of sharing fries, mac & cheese, and mixed salads for the table***Chargrilled Chicken
Souvlaki Skewer**Greek salad, marinated
feta, red pepper houmous
& flat bread**Vegan Vegetable Paella**saffron-infused rice,
seasonal vegetables,
fresh herbs & lemon
(VG/GF/DF)**Grilled Seabass**lemon roasted new
potatoes, steamed mussels,
baby spinach, dill, white
wine sauce**Scottish
Steak Burger**with Isle of Mull cheddar,
bacon, tomato chutney &
fries (GF available)**Flat Iron
Steak**chips, micro
watercress &
peppercorn
sauce**+£5 Supplement**

DESSERTS

**Sticky
Toffee Pudding**

with vanilla ice cream

**Dark Chocolate
& Hazelnut Brownie**

with salted caramel ice cream

Ice Cream Sundaewith your choice
of toppings**Guest Cheeses**

hand selected by I.J.Mellis with Arran chutney & oatcakes

+£2.50 Supplement

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