

MONTPELIERS

2 COURSES 19.50 | 3 COURSES 23.50

ALL-DAY SET MENU

STARTERS

LEEK, PEA & MINT SOUP

garlic focaccia (vg)

SERRANO HAM & MANCHEGO CROQUETAS

saffron aioli &
pea shoot salad

CRISPY GNOCCHI BRUSCHETTA

tomato, red onion,
garlic & basil

ROAST RED PEPPER HOUMOUS

smoked paprika, lemon &
chargrilled flatbread (vg)

SALT & PEPPER SQUID

wild garlic &
lemon mayo

MAINS

CRISPY PORK BELLY

sauteed new potato, apple & fennel
remoulade, toasted hazelnut,
grain mustard & honey dressing

SCOTTISH SALMON

crisp smashed potatoes,
green beans & cowboy butter

STEAMED SHETLAND MUSSELS

white wine, garlic, parsley &
cream with fries

CHICKEN SCHNITZEL

little gem, smoked bacon,
green goddess dressing

HARRISA ROAST AUBERGINE

pomegranate & rocket
salad, honey baba
ganoush

CHARGRILLED SIRLOIN STEAK

fries & rocket
salad



Choice of peppercorn
sauce, Café de Paris
butter or Béarnaise sauce

+£5 supplement

DESSERTS

CINNAMON SUGARED CHURROS

dark chocolate fondue (v)

DARK CHOCOLATE & ORANGE TRUFFLE TORTE

orange sorbet (vg)

STICKY TOFFEE PUDDING

salted caramel sauce,
S. Luca vanilla ice-cream (v)

AFFOGATO S. Luca vanilla ice-cream & shot of espresso
ADD A SHOT OF: Frangelico | Tia Maria | Drambuie - 3.95
Amaretto | Lucky Liquor Orange - 4
Diplomático Reserva rum - 4.25

*Applies to tables of up to 12 guests.

