

## EVENING MENU

Served from 5pm-10pm

## MONTPELIERS






BRUNTSFIELD

## STARTERS


 <b>French Onion Soup</b> with 15 month aged Comté cheese crouton	£5.95
<b>Black Sesame &amp; Lime King Prawn Tacos</b> with chipotle slaw	£7.95
 <b>Stornoway Black Pudding Hash, Caramelised Pear &amp; Crisp Pancetta</b> with Arran mustard cream sauce	£6.95
 <b>Rosemary Baked Highland Brie</b> with lambs leaf salad, cranberry & caramelised red onion jam (V)	£6.95
 <b>Montpeliers Home Cured Beetroot &amp; Whisky Salmon</b> with pickled beetroot salad, toasted hazelnuts & lemon dressing	£6.95
<b>Honey Glazed Ham Hock Terrine</b> with pea, piccalilli & sourdough crisps	£6.95
<b>Cauliflower Pakora</b> with spiced aubergine & tomato, saffron mayo (VG)	£6.95
<b>Slow Cooked Chorizo, Squid &amp; Tomato Hotpot</b> with thyme & garlic baked foccacia	£6.95

## MAINS

See our black board for our local 'catch of the day' & seasonal meats from Christies butcher.

<b>Cedar Baked Piri Piri Salmon</b> with braised rice & smoked paprika green beans	£14.95
<b>Slow Braised Scottish Ox Cheek Bourguignon</b> smoked pancetta, pearl onions, mushrooms & olive oil mash	£16.95
 <b>Fish &amp; Chips</b> battered Scottish haddock, hand-cut chips, tartare sauce & pea purée	£14.95
 <b>Confit Duck Leg</b> with potato & onion rosti, kale, cherry & brandy sauce	£16.95
<b>Thai Green Curry</b> with jasmine rice	<b>CHICKEN</b> £13.50 <b>VEG (VG)</b> £11.50
<b>Chargrilled 21 Day Aged Sirloin Steak</b> twice cooked chips, rocket & peppercorn sauce	£27.50
 <b>Scottish Rump Steak Diane</b> tenderised prime rump with shoestring fries	£15.95
 <b>Slow Roast Pork Belly</b> with smoked bacon bubble & squeak, Bramley apple, sage & pickled walnut jus	£16.50
<b>Pan Fried Seabass</b> with herb roasted new potatoes, spinach, chestnut mushroom & mascapone sauce	£15.50
<b>Moving Mountains® Burger</b> with vegan mozzarella cheese, sundried tomato pesto & Venetian onions (VG)	£14.50
 <b>Scottish Steak Burger</b> with Isle of Mull cheddar, bacon, tomato chutney & wedges - add chilli jam, jalapeños, onion rings, blue cheese or guacamole £1.00 - add haggis, pulled pork or black pudding £1.50	£14.95

## SHARING


 <b>Fish Board</b> Montpeliers beetroot & whisky home cured salmon, pickled beetroot & hazelnut salad, fresh water crayfish cocktail, haddock fish fingers, chorizo & squid hotpot, breads, tartare sauce & lobster mayo	£20.95
<b>Mixed Board</b> Tikka chicken skewers, honey glazed ham hock terrine, smashed avocado toast, hummus & tortilla chips, rosemary baked highland brie & zucchini fries with basil mayo	£17.95
<b>Nachos</b> with jalapeños, sour cream, salsa & guacamole - add chargrilled chicken or BBQ'd pulled pork	£8.50 £2.50

Ask your server about our Match Made In Monties offer.  
Sharing Board & Bottle of House Wine from £25.  
Available Monday-Friday, 12pm-6pm

## SIDES

<b>Ciabatta Bread</b> with oil, balsamic & olives	£3.95
<b>Fries</b> - Shoestring £3.95 - Sweet potato with basil mayo £4.25 - Zucchini with basil mayo £3.95	
<b>Truffle Mac &amp; Cheese</b>	£4.95
<b>Potato Wedges</b> with sour cream	£4.50
<b>Fine Green Beans &amp; Smoked Paprika Butter</b>	£3.95
<b>Mixed Leaf Salad</b>	£3.95
<b>Cauliflower Cheese</b>	£3.95
<b>Creamy Mash</b>	£3.95
<b>Onion Rings</b>	£3.50

## DESSERTS

<b>Sticky Toffee Pudding</b> with vanilla ice cream	£6.25
<b>Baked Lemon Tart</b> with toasted meringue & lemon sorbet	£6.25
<b>Dark Chocolate Truffle Torte</b> with blackcurrant sorbet (VG)	£6.25
<b>Bramley Apple &amp; Cinnamon Crumble</b> with vanilla custard	£6.25
 <b>Guest Cheeses</b> hand selected by I.J.Mellis with paired accompaniments	£10.95
<b>Irish Coffee</b> Gelstons Whiskey, espresso, vanilla cream & tonka bean	£6.00
<b>Spiced Latte</b> Amarula Vanilla Spiced Cream, vanilla, espresso & steamed milk	£6.00

Look out for the 'We Are Local' stamp! We're working closely with W.M. Christie Family Butcher & other local suppliers to bring you great, locally sourced Scottish products. The dishes with the stamp next to them include local products.



"We're Local. We're Your Local. Supporting Local."

## COCKTAILS

<b>French Martini</b> Ciroc Vodka   Chambord   Pineapple   Raspberry	£8.50
<b>Lemon Drizzle Flora Dora</b> Sipsmith's Lemon Drizzle Gin   Pressed Lime   Ginger   Raspberry Available non-alcoholic with Sipsmith's Free Glider	£9.00 £6.00
<b>Pina Colada*</b> Flor de Cana 7yo Rum   Dead Man's Fingers Coconut   Pineapple   Coconut   Dairy Cream*	£8.50
<b>Margarita</b> Herradura Reposado   Lucky Liquor Orange   Pressed Lime   Sea Salt	£11.00
<b>Bramble</b> Roku Gin   Bræmble Liqueur   Pressed Lemon	£8.00
<b>Apple Blossom Swizzle</b> Glenmorangie X   Apple Schnapps   Elderflower   Garden Mint   Pressed Lemon Available non-alcoholic with Caleño Dark & Spicy	£8.00 £6.00
<b>Pink Chihuahua</b> Patron Silver   St Germain   Raspberry   Pink Grapefruit   Popping Candy	£12.00
<b>Mojito</b> Bacardi Carta Blanca   Garden Mint   Pressed Lime   Cane Sugar Available non-alcoholic with Caleño Light & Zesty	£7.50 £6.00

## WINE

WHITE	175ml	250ml	75cl
<b>Villa Rosella Cataratto Pinot Grigio</b> Italy	£5.20	£7.50	£22.50
<b>Sea Change Chardonnay</b> Italy	£5.50	£7.75	£23.50
<b>Picpoul De Pinet Montmassot</b> France	£7.25	£10.00	£30.00
ROSÉ	175ml	250ml	75cl
<b>Villa Real Tempranillo / Syrah Rosado</b> Spain	£4.90	£6.50	£20.50
<b>Villa Molino Pinot Grigio Blush</b> Italy	£5.20	£7.50	£22.50
ORANGE	175ml	250ml	75cl
<b>Rigal Gros Manseng Vin Orange</b> France	£7.40	£9.50	£28.00
RED	175ml	250ml	75cl
<b>Le Vesant Merlot</b> France	£7.75	£11.00	£32.00
<b>Sea Change Negromaro</b> Italy	£5.50	£7.75	£23.50
<b>Woodstock Shiraz</b> Australia	£9.00	£12.00	£35.00
SPARKLING	125ml	75cl	
<b>Simonet Crémant Blanc De Bourgogne Rosé</b> France	-	£42.00	
<b>Moët &amp; Chandon Imperial Champagne</b> France	£12.00	£70.00	

(V) - VEGETARIAN | (VG) - VEGAN

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 10% 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.