

MONTPELIERS
BAR & BRASSERIE

EVENING MENU
6PM—10PM, SEVEN DAYS A WEEK

MONTPELIERS

BAR & BRASSERIE

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, LEITH

MEAT —
CAMPBELL BROTHERS, EDINBURGH

CHEESE —
CLARKS SPECIALITY FOOD, BRUNTSFIELD

SOUPS

THREE POUNDS

MONTPELIERS SOUP OF THE DAY
FRENCH ONION SOUP

STARTERS

FIVE POUNDS

CRISPY PRAWNS WITH SOY & MIRIN DIPPING SAUCE

GOAT'S CHEESE & BEETROOT CROSTINI
WITH BALSAMIC DRESSING

SMOKED HADDOCK & SALMON FISHCAKES
WITH BASIL MAYO

MOULES MARINIÈRES WITH WARM CRUSTY BREAD

CHICKEN, LEMON GRASS & LIME LEAF
SKEWER WITH HOT & SOUR DIP

HALOUMI NIÇOISE WITH MINTED FINE BEANS,
BABY POTATOES & BLACK OLIVES

WARM SALAD OF SAUTÉED CHICKEN LIVERS
WITH GIN & LIME DRESSING

SHARING PLATTERS

CHARCUTERIE & CHEESE BOARD — ITALIAN
HAMS, MANCHEGO & FETA CHEESES, BREAD,
OLIVE OIL & BALSAMIC 10.50

BAKED MINI CAMEMBERT WITH GARLIC &
ROSEMARY — SERVED WITH CRUSTY
BAGUETTE & CRANBERRY COMPÔTE 9.00

MIXED — CHICKEN & LEMON GRASS STICKS,
GOAT'S CHEESE CROSTINI, HADDOCK & SALMON
FISH CAKES, CAESAR SALAD, WEDGES &
ZUCCHINI FRIES WITH BASIL MAYO 10.50

GRILLS

8OZ RIB EYE STEAK 13.50

8OZ SIRLOIN STEAK 13.95

8OZ HOMEMADE STEAK BURGER 8.75

CORN FED CHICKEN BREAST 12.50

ALL SERVED WITH WEDGES, FRIES OR
DAUPHINOISE & MIXED ROCKET SALAD
WITH A CHOICE OF THE FOLLOWING SAUCES;

PEPPERCORN
BÉARNAISE
WILD MUSHROOM

MAINS

MONTPELIERS MAIN TODAY

BEER BATTERED HADDOCK WITH HOME
CUT CHIPS & MINTED MUSHY PEAS 9.25

SEARED SALMON WITH CHILLIED NOODLES &
CHARGRILLED LEMON 10.75

PUMPKIN & SAGE RAVIOLI WITH TOMATO &
HERB SAUCE & MASCARPONE 9.25

BRAISED LAMB SHANK TAGINE WITH
PARSNIP MASH 12.25

CHARRED CHICKEN PENNE WITH SUN BLUSHED
TOMATOES, BABY SPINACH & CREAM 9.75

ROASTED SHIITAKE & CHESTNUT MUSHROOM
RISOTTO WITH SAFFRON, ROCKET &
TRUFFLE OIL 9.50

PAN FRIED SEA BASS WITH BABY POTATOES &
ROCKET SALAD WITH SHALLOT DRESSING 11.75

SIDES

THREE POUNDS

SPRING CABBAGE WITH CRISPY CURED BACON

BROCCOLI WITH TOASTED CASHEWS

FRIES

ZUCCHINI FRIES & BASIL MAYO

POTATO WEDGES WITH SOUR CREAM

MIXED LEAF SALAD

NACHOS —
WITH JALAPEÑOS, SOUR CREAM,
CHEESE, SALSA & GUACAMOLE
ADD CHICKEN 4.50
5.50

DESSERTS

FOUR POUNDS NINETY FIVE

BANOFFEE PIE

RHUBARB & GINGER CRUMBLE
WITH CRÈME ANGLAISE

VANILLA CRÈME BRÛLÉE

CHOCOLATE TART WITH RASPBERRIES &
AMARETTO CREAM

SCOTTISH CHEESES WITH APPLE &
GINGER CHUTNEY & OATCAKES

HOT DRINKS

FLAT WHITE 1.95

DOUBLE ESPRESSO 1.95

CAPPUCCINO 1.95

LONG BLACK 1.95

CAFFÈ LATTE 1.95

HOT CHOCOLATE 1.95

HOT CHOCOLATE WITH MARSHMALLOWS 2.15

ESPRESSO 1.70

MACCHIATO 1.70

TEA — BLENDED, EARL GREY, DARJEELING &
A SELECTION OF HERBAL & FRUIT TEAS 1.70

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 @15%
INCLUDED. ALL MAJOR CREDIT CARDS ACCEPTED.