

Monty's

bar & brasserie

DIETARY REQUIREMENTS

VEGETARIAN AND VEGAN
MENU AVAILABLE

PLEASE ASK IF YOU HAVE ANY
DIETARY REQUIREMENTS AND
OUR TEAM WILL BE ABLE TO HELP

PRE DINNER COCKTAILS

COUNTRYSIDE 75 HENDRICKS, APPLE CHUTNEY, LIME, ROSE WATER, PROSECCO 9

CHATEAUX DAIQUIRI PINK PEPPERCORN WHITE RUM, MANGO JUICE, CHILLI SYRUP, LEMON 8

STARTERS

RABBIT AND CHICKEN TERRINE

Radish, sun dried tomato, carrot sauce, coriander

10

MUSHROOM VELOUTE V

Purple potato crisp, tarragon oil

6.5

SCALLOPS

Saffron glaze, brown shrimp, apple purée, tapioca crisp, apple balls

12.5

SALMON TARTARE

Silver skin onion, pickled shallot, lime gel, crispy dill

9

CRAB TIAN

Confit radish, brown crab panna cotta, compressed cucumber, quinoa crisp

10

CONFIT PORK BELLY

Fondant potato, red pepper soup, pork bon bon

8

CRISPY DUCK SALAD

Oyster sauce, Asian pancakes

8

STARTER SHARING PLATTER

12 PER PERSON (MINIMUM 2 PEOPLE)

A selection of our favourite starters; rabbit and chicken terrine,
mushroom veloute, salmon tartare and confit pork belly

MAINS

FILLET OF BEEF WELLINGTON

Parissienne potatoes, leek puree, red wine poached shallot, confit leek, Port jus

27.5

ROASTED MONKFISH TAILS

Tomato fondue, Nero Di Sepia linguine, samphire, tenderstem broccoli, crispy anchovies

22

PAN FRIED SEABREAM

Chargrilled potato, fennel, caramelised cep, lobster, lime foam

21

DUO OF VENISON

Purple potato puree, heritage beetroot, blackberries, rosemary and venison jus

25

SAFFRON RISOTTO V

Wild mushroom, garlic oil

17

MONTY'S BEEF BURGER WITH CURED BACON OR MONTY'S VEGETARIAN BURGER V

Iceberg lettuce, tomato relish, gherkins, caramelised onion triple cooked chips, mixed leaves - Choice of brie, cheddar or stilton

15

CHAR-GRILLED 28 DAY DRY AGED BEEF

Triple cooked chips, grilled tomato, flat mushroom, watercress

8 OZ RUMP 18.5 | 10 OZ SIRLOIN 24

10 OZ RIB EYE 25 | 7 OZ FILLET 27

SAUCES béarnaise, peppercorn, diane, chimichuri, blue cheese

All of our beef has been hand selected from the fields of Gloucestershire and The Mendips and has been reared using native breeds and traditional methods of farming. The steaks are dry aged for a minimum of 40 days by our butchers, Ruby and White which gives a remarkable depth of flavour. This all happens within a 50 mile radius keeping the food miles low and allowing us full traceability from farm to fork.

PLATTER AND WINE TO SHARE

CHATEAUBRIAND 65

Triple cooked chips, grilled tomato, flat mushroom, watercress,
a choice of béarnaise, peppercorn, diane, chimichurri, blue cheese
and a bottle of Calia, Argentinian Malbec

SIDE DISHES

ROASTED ROOTS

3.5

BROCCOLI, STILTON AND PINE NUTS

4

GREEN BEANS AND PANCETTA

3.5

FENNEL, ORANGE AND HERITAGE TOMATO SALAD

4.5

TRIPLE COOKED CHIPS

3.5

POTATO TERRINE

3.5

DESSERTS

CHOCOLATE ORANGE FONDANT

Blood orange and chilli ice cream, candied walnuts

8

MONTY'S MILLE FEUILLE

Citrus cream, berries, Cognac ice cream

8

LIME PANNA COTTA

Italian meringue, crispy rhubarb, Champagne sorbet

7.5

TEXTURES OF CHOCOLATE

Mint coulis, peppermint sorbet

7.5

ALMOND JACONDE

Berry compote, pistachio tuille, blackberry ice cream

8

SELECTION OF ARTISAN CHEESES

Grapes, celery, apple, chutney, biscuits

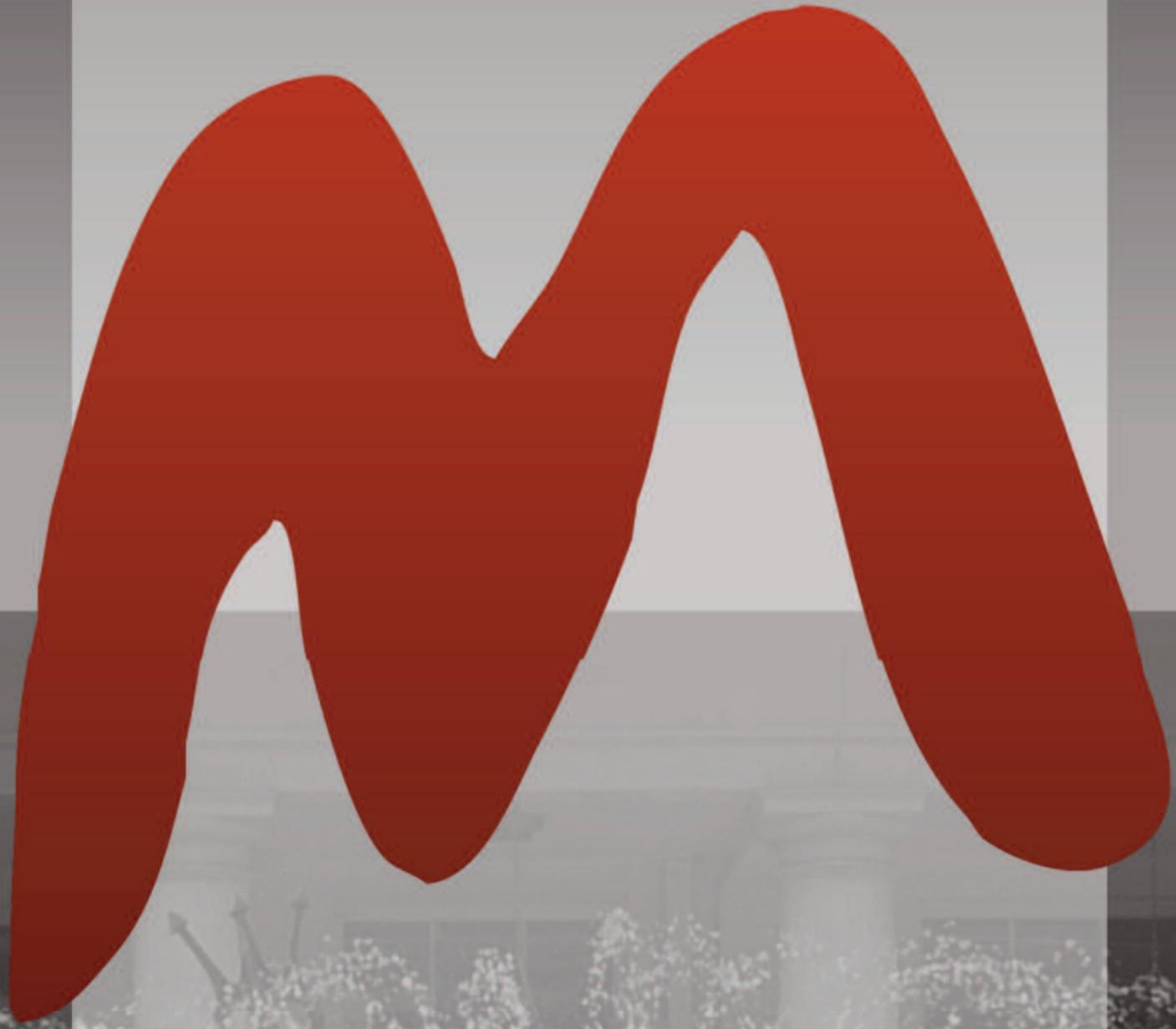
SMALL 8 LARGE 12

SHARING PLATE FOR TWO

A selection of mini desserts to share, or not!

15

Allergy advice All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available. A 10% discretionary service charge will be added to all bills.



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