

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

SEARED SCOTTISH SCALLOPS

Pickled beetroot, apple, artichoke puree, coriander

11

GOATS CHEESE PANNA COTTA ✓

roasted beetroot, beetroot crisp, candied walnuts

8

SMOKED CHICKEN AND PARMA HAM TERRINE

Spiced carrot puree, gherkins, caper berries, brioche

9.5

ROASTED TOMATO AND CHILLI SOUP ✓

Tarragon oil, micro celery

6.5

SMOKED MACKEREL

Celeriac remoulade, confit radish, capers

8.5

STARTER SHARING PLATTER

12 PER PERSON (MINIMUM 2 PEOPLE)

A selection of our favourite starters; smoked chicken and parma ham terrine, smoked mackerel and celeriac remoulade, and goats cheese panna cotta

MAINS

FILLET OF BEEF WELLINGTON

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

27

ROASTED COD

Seafood risotto, Brussel sprouts, lime quinoa crisp, cream sauce

21

ROASTED SQUASH ✓

Wild mushroom, brie, porcini sauce, squash puree

16

SEABREAM

Confit fennel, dauphinoise potatoes, tenderstem broccoli, fennel puree, garlic butter

19

TURKEY BREAST

Cranberry stuffing, chipolatas, bread sauce, all the trimmings

18.5

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

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

15

SLOW COOKED LAMB SHANK

Wasabi garden peas, chorizo mashed potato, kale

20

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

3.5

GREEN BEANS AND PANCETTA

3.5

TRIPLE COOKED CHIPS

3.5

GARLIC AND HERB MASHED POTATO

3.5

BRUSSEL SPROUTS AND CHESTNUTS

3.5

DESSERTS

WHITE CHOCOLATE PARFAIT

Coffee ice cream, roasted pistachios, pistachio tuile

7.5

RUM BREAD AND BUTTER PUDDING

Clotted cream ice cream, orange, crème Anglaise

7

APPLE AND RAISIN STRUDEL

Vanilla crème Anglaise

7

CHOCOLATE SELECTION BOX

Homemade truffles, white chocolate mousse, caramel fudge

7.5

SELECTION OF ARTISAN CHEESES

Grapes, celery, apple, chutney, biscuits

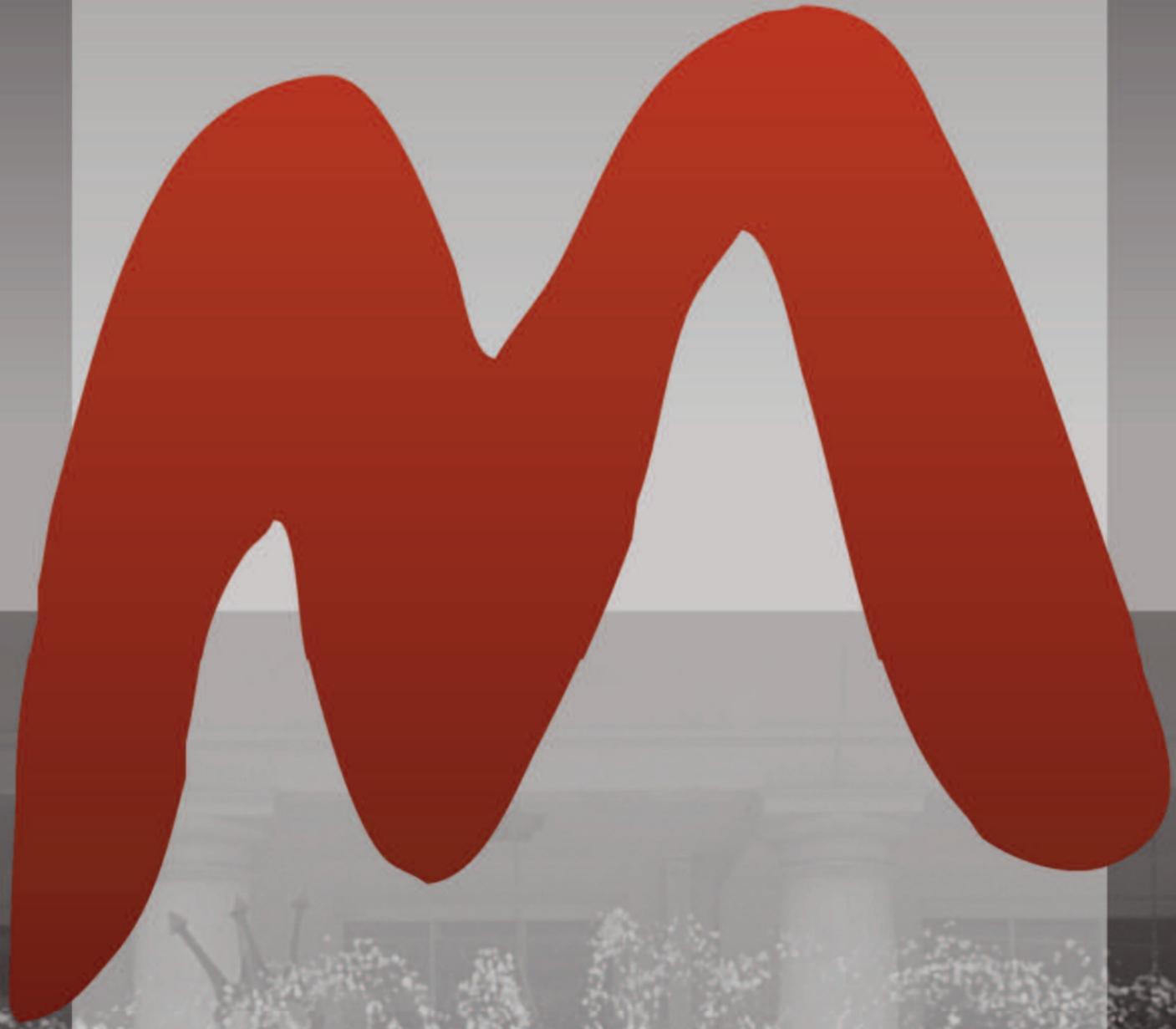
SMALL 8 LARGE 12

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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