

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

MONTY'S REVIVER #1 - GIN, TRIPLE SEC, LEMON, LILLET BLANC, GREEN ABSINTHE 9

HONEY AND LEMON SOUR - GREY GOOSE VODKA, HONEY WATER, BENEDICTINE, LEMON SHERBET, EGG WHITE 9

STARTERS

THAI CRISPY DUCK	9
<i>Asian vegetables, sweet chilli, pancakes</i>	
GUINEA FOWL AND WILD MUSHROOM TERRINE	9.5
<i>Pickled shallot, red onion marmalade, toasted brioche</i>	
SCALLOPS	11
<i>Baby octopus, black pudding crisp, minted pea puree</i>	
SMOKED SALMON RISOTTO	8
<i>Lemon oil, dill</i>	
DEEP FRIED SMOKED BRIE V	8
<i>Panko breadcrumb, tomato salsa, spiced fig</i>	

ROASTED PEPPER SOUP V	6.5
<i>Tarragon oil, heritage potato crisp</i>	

STARTER SHARING PLATTER

12 PER PERSON (MINIMUM 2 PEOPLE)

*A selection of our favourite starters; guinea fowl and mushroom terrine,
Thai crispy duck, deep fried brie*

MAINS

BEEF WELLINGTON	27
<i>Potato rösti, poached shallot, carrot</i>	
ROASTED PORK FILLET	20
<i>Ratatouille, confit potatoes, black pudding</i>	
HERB CRUSTED RACK OF LAMB	22
<i>Moroccan spiced cous cous, pomegranate, harissa spiced carrot, mange tout</i>	
POPPY SEED CRUSTED FILLET OF TURBOT	19
<i>Lobster tortellini, samphire, leek, poached egg, beurre rouge</i>	
FILLET OF JOHN DORY	21
<i>Grilled octopus, savoy cabbage, calamari foam, caviar, spinach, tapioca crisp</i>	

MASCARPONE AND SPINACH PITHIVIER V	15.5
<i>Red wine poached shallot, wild mushroom, grilled orange, rocket</i>	
DUCK BREAST	20
<i>Braised red cabbage, parsnip purée, purple potato crisp, cherry jus</i>	
MONTY'S BEEF BURGER WITH CURED BACON OR MONTY'S VEGETARIAN BURGER V	15
<i>Iceberg lettuce, tomato relish, gherkins, caramelised onion triple cooked chips, mixed leaves - Choice of brie, cheddar or stilton</i>	

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*

CHAR-GRILLED 28 DAY DRY AGED BEEF

Triple cooked chips, grilled tomato, flat mushroom, mixed leaves

10 OZ SIRLOIN 24 | 10 OZ RIB EYE 25 | 7 OZ FILLET 27

SAUCES *béarnaise, peppercorn, diane, chimichuri, blue cheese*

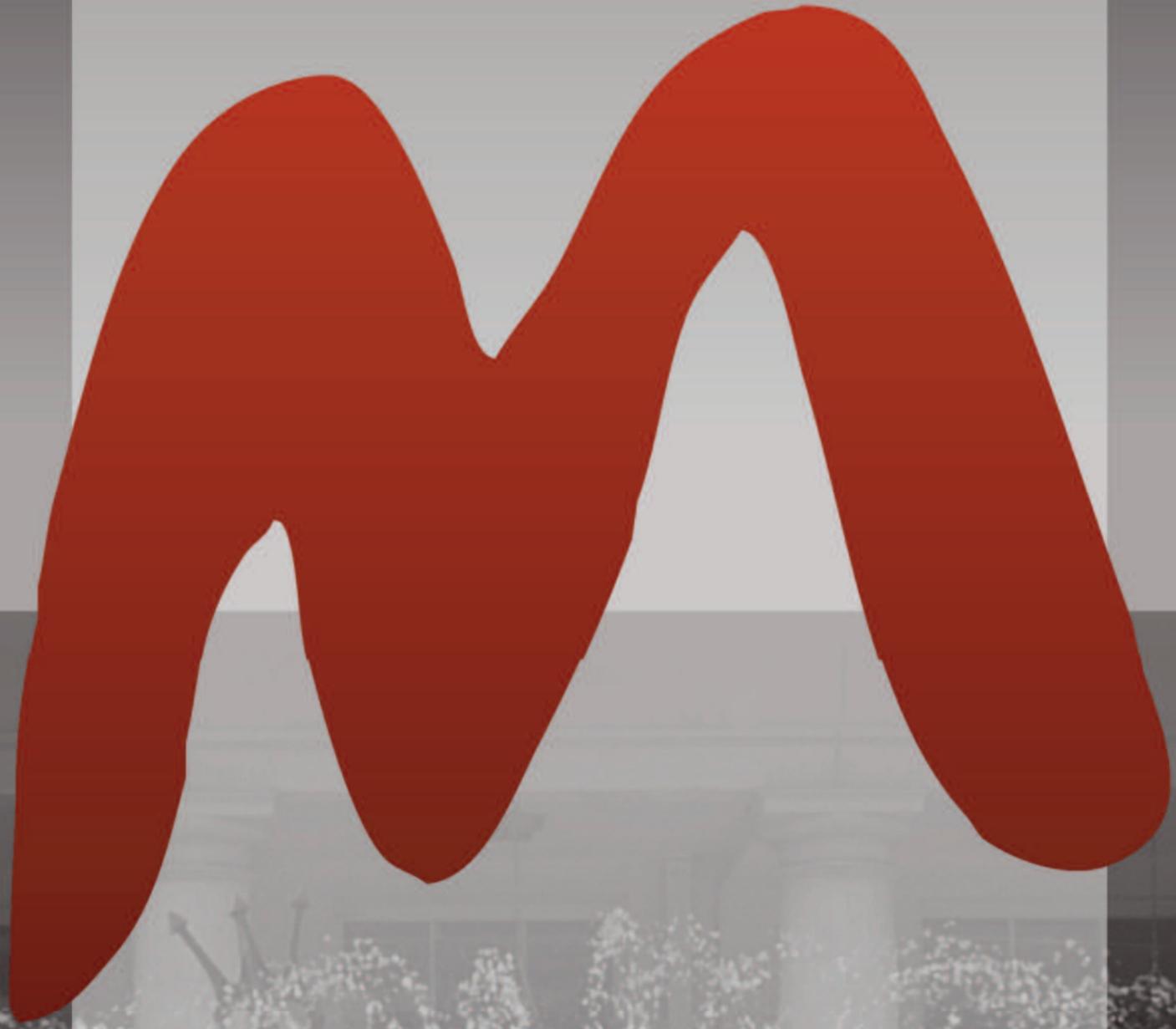
All of our beef has been hand selected from the fields of Gloucestershire and The Mendips and has been reared using native breeds and traditional methods of farming. The steaks are dry aged for a minimum of 40 days by our butchers, Ruby and White which gives a remarkable depth of flavour. This all happens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

SIDE DISHES

TRIPLE COOKED CHIPS	3.5
GARLIC AND SPRING ONION MASHED POTATOES	3.5
SWEET POTATO AND ROSEMARY FRIES	3.5
HERITAGE TOMATO AND CUCUMBER SALAD	3.5
GREEN BEANS AND PANCETTA	3.5

DESSERTS

PASSIONFRUIT TART	6.5
<i>Confit raspberries, Italian meringue, orange, berry puree</i>	
TRIO OF CHOCOLATE	6.5
<i>Toasted pistachio, orange pate de fruits</i>	
BANOFFEE PIE	6
<i>Almond praline</i>	
PEAR BAKED ALASKA	7
<i>Apple crisp, rhubarb ice cream, apple coulis</i>	
CHOCOLATE AND CAPPUCCINO FONDANT	7
<i>Walnut mousse, amaretti biscuit</i>	
SELECTION OF ARTISAN CHEESES	SMALL 8 LARGE 12
<i>Grapes, celery, apple, chutney, biscuits</i>	
SHARING PLATE FOR TWO	15
<i>A selection of mini desserts to share, or not!</i>	



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