

TO START

BAKED CRAB
AU GRATIN
herb crust
11.95

MONTENOTTE
SEAFOOD CHOWDER
freshly baked
brown bread
8.25

ENGLISH MARKET
TASTING PLATE
spiced beef terrine,
Clonakilty black pudding mousse,
duck liver pate,
homemade fruit chutney,
toasted artisan bread
11.50

DUCK LIVER & ORANGE PATE
winter berries, cognac,
orange zest, fresh herbs,
homemade apricot jam,
toasted sourdough
8.95

GOATS CHEESE SALAD
roasted beetroot,
toasted pinenuts
8.25

TO CONTINUE

FROM THE GRILL

MONTENOTTE
SURF & TURF
8oz sirloin,
sizzling prawn skewer
wrapped in
crisp parma ham
29.95

8oz SIRLOIN
25.95

8oz FILLET
29.00

All of our steaks are served with slow roasted tomatoes,
onion jam, sautéed mushrooms, chunky chips and a choice of
black peppercorn sauce, garlic butter, red wine sauce or béarnaise.

GOURMET CLASSIC
BEEF BURGER
melted mature cheddar,
crispy streaky bacon
on a brioche bun
with house relish
16.95

OUR SIGNATURE DISH

TRADITIONAL BEEF WELLINGTON
red wine jus
30.00

MAINS

PAN FRIED
FILLETS OF SEABASS
sauté bok choi & coconut,
avocado & mango salsa,
lime basmati rice
22.95

WEST CORK
RACK OF LAMB
Dijon mustard,
mint crust,
red currant jus
27.95

PAN FRIED
CHICKEN SUPREME
celeriac mash,
Jameson & wild
mushroom sauce
18.95

TRADITIONAL
FISH & CHIPS
minted pea purée,
remoulade sauce
17.95

FILLET OF SALMON
WITH ASPARAGUS & ROCKET
fresh herb crumb, pesto,
parmesan cheese, pink peppercorns
& beurre blanc sauce
19.95

ROASTED
VEGETABLE TAGINE
plum tomatoes, ginger, paprika,
flaked almonds, lime yogurt,
courgettes, saffron,
lemon & cous cous
16.50
add chicken 18.95

ROAST BREAST OF
BARBURY DUCK CASSOLET
braised red cabbage,
smoked bacon & petit pois jus,
confit roasted parsnips
22.95

SIDES

3.50 each

HANDCUT CHIPS
with garlic aioli

PICKLED TOSSED LEAVES
with house dressing

ONION RINGS
in tempura batter

TO FINISH

CHOCOLATE
TAPAS PLATE
on your own 7.95
or to share 12.95

TIRAMISU
a classic Italian dessert,
layered soaked biscotti
& mascarpone cream,
chocolate shavings
6.95

MONTENOTTE
STICKY TOFFEE PUDDING
butterscotch sauce,
vanilla pod ice cream
6.95

MATURE CHEESE BOARD SELECTION
slow cooked fruit chutney, savoury biscuits
on your own 8.95 or to share 13.95

LEMON POSSET
poached winter berries, white wine stock syrup,
blackberries, raspberries & ginger nut crust
6.95

TO DRINK

HOUSE WINES

RED

TERRANOBLE CABERNET SAUVIGNON
Chile, Glass 6.75 Bottle 26.00

MONTEPULICIANA D'ABRUZZO
Italy, 2014. Glass: 7.50 Bottle: 30.00

CROIX DES VENTS MERLOT
IGP Pays d'Oc, France, 2015. Glass: 7.50 Bottle: 30.00

BERONIA TEMPRANILLO
Spain, 2013. Glass 8.50 Bottle 35.00

WHITE

TERRANOBLE SAUVIGNON BLANC
Chile, Glass 6.75 Bottle 26.00

BOSCO PINOT GRIGIO
Italy, Glass 7.50 Bottle 28.00

CROIX DES VENTS CHARDONNAY
IGP Pays d'Oc, France, 2015. Glass: 7.50 Bottle: 30.00

KEENAN'S UNOAKED CHARDONNAY
USA. Bottle: 31.00

RED

ORGANIC MALBEC, DOMAINE BOUSQUET
Mendoza, Argentina, 2015. 35.00

PIZARRAS DE OTERO, MENCIA
Spain. 40.00

LOUIS JADOT BEAUJOLAIS VILLAGES
France, 2013. 39.00

PAAL 01 SYRAH
Spain. 44.00

SELECT WINES

ROSÉ

J MOREAU ET FILS ROSÉ
D'anjou, France, 2014. Glass: 7.50 Bottle: 29.00

WHITE

MARLBOROUGH SUN SAUVIGNON BLANC
New Zealand. 35.00

MARQUES DE RISCAL RUEDA
Spain, 2014. 37.00

PIONERO MUNDI ALBARINO
Spain. 38.00

CHABLIS AC, WILLIAM FEVRE
Burgundy, France, 2014. 60.00

SPARKLING

PROSECCO FRIZZANTE,
VILLA ARFANTA, DOC
Treviso NV, Italy. Glass: 8.00 Bottle: 35.00

PROSECCO, COLDIGIANO
Vento Nv, Italy. 49.00

BERINGER SPARKLING
ZINFANDEL ROSE
California. 49.00

CHAMPAGNE

BOLLINGER SPECIAL CUVÉE
Brut NV. 160.00

CHAMPAGNE HENRIOT
Brut Souverain NV, Champagne, France. 125.00

PIPER HEIDSIECK
Brut NV. 70.00

