



FOOD MENU



DOOR 4 MONTPELLIER

All of our food is prepared in a kitchen where nuts, cereals containing glutes and other allergens are present. As our menu descriptions do not include all food allergen information, if you have an allergy or intolerance please let us know before ordering. Full allergen information of food and drink is available upon request. Some of our dishes may contain alcohol. For any and all information, please ask a member of staff.

V = Vegetarian

G = Gluten Free

All food bills will include a discretionary 10% Service Charge which goes straight to all our hard-working staff.



TAPAS & SMALL PLATES



Mixed Bread and Hummus - £5 V

Our Bread of the day, served with Plain and Tomato Hummus

Cheese Stuffed Red Peppers - £3 V/G

Sweet and Sour Red Cherry Peppers stuffed with Fresh Cream Cheese

Rice Stuffed Persian Vine Leaves - £3 V/G

Seasoned Rice wrapped in Persian Grape Vine Leaves

Springboks & Roses Air Dried Beef - £4 G

Flavoured Air-Dried Beef Cuts

Nuts - £2.50 V/G

Kaffir Lime and Jalapeno **OR** Honey Chilli Nuts

Mixed Olives - £3 V/G

Black and Green Pitted Olives



CHARCUTERIE



Straight from our local charcuterie companies who have won countless award for their cured meats, have supplied Michelin chefs, the royal family and even written books on the art of curing meats. These guys really know their stuff and have worked very closely with us to produce a mouth-wateringly memorable selection of Britain's finest meats and accompaniments.

The Board:

Locally sourced Oxsprings Parma Ham, Smoked Paprika Chorizo, Thyme Salami, Wild Boar, Soft Venison and Smoked Beef Brisket.

Served with:

Our Bread* of the Day, Cornichons, Capers, Whole Balsamic Onions, Piccalilli, Green Kraut Relish, Lutenica and Parsley.

£10 for One Person

£18 for Two Persons

£36 for Four Persons

Extras:

Large extra side portion of one meat **£3.00**



CHEESE



Some of the most famous, award winning, weird and wonderful cheeses you will ever try. Weighed and portioned in house for your convenience.

All of our Cheeses come with an assortment of Charcoal Crackers, Fruit Toasts, Baby Poached Pears, Beetroot, Smoked Chilli Jam and Plum & Ginger Chutney.

Please ask your server if you require extra jam, chutney or crackers. Gluten Free crackers available.

3 for £9 | 5 for £14 | 7 for £19 | 9 for £24 | 12 for £29

Applewood, 50g V

Cow's milk Cheddar dusted with paprika for a smoky flavour. Votes Best Vegetarian Cheese and best smoked cheese numerous times. Ilchester, England

Ashlynn, 25g V

Winner of Best New Cheese and Best Soft Cheese at the British Cheese Awards. Line of Charcoal running through the centre of a beautiful Creamy Goats Cheese.

Baron Bigod, 31.25g

Famous Brie style cheese with a soft gooey centre. Suffolk, England

Le Rustique Artisan, 50g

Traditional Camembert, soft and creamy. Normandy, France

Caramelized Onion and Rioja, 35g V

Cheddar with Rioja and a touch of French Brandy. Shrewsbury, England

Cerny Ash Pyramid, 30g V

Lady Isabel Angus fell in love with this cheese in France and brought it back to the Cotswolds; its now famous among foodies and restaurateurs across England. Winner of Best Cheese 2015.

Gloucestershire, England

Charcoal Smoked Black Cheese, 35g V

A completely black cheese resembling a lump of charcoal. But don't let that put you off this silky smoked cheddar. Lincolnshire, England



CHEESE



Cornish Garlic Yarg, 50g V

Cow's milk wrapped in wild Cornish garlic leaves. Created by Alan Gray 30 years ago. (Yarg is his last name Gray backwards). Best Cheese Award 2012.

Cornwall, England

Cornish Kern, 40g

Winner of 2017 Worlds Best Cheese. Pasteurized Cow's Milk, Firm cheese, slightly flaky in the middle, with a smart Black Painted Rind.

Cropwell Bishop Stilton, 50g V

Using the same methods since the 17th century, 78 litres of milk are needed to produce each wheel. Super Gold Winner 2013. Nottinghamshire, England

Extra Mature Cheddar, 35g V

A strong Cheddar, creamy and nutty. Shrewsbury, England

Gjetost, 34.25g

Pronounced 'Yay-Toast', this Scandinavian cheese is made from whey, goats milk, cow's milk and cream. The natural sugars caramelize giving it a fudge like consistency and caramel taste. Norse land, Norway

Harrogate Blue, 50g V

Creamy, Delicate Blue with hints of pepper. World Cheese Awards Gold since 2012 and Best British Cheese

Irish Whiskey and Ginger, 35g V

Stunning combination of Irish whiskey and cheddar with stem ginger running through. Shrewsbury, England

Little Winker Ale and Mustard, 35g V

Whole grain mustard and porter stout in a medium cheddar base.

Shrewsbury, England

Montagnolo Affiné, 50g V

This creamy German blue swept the board in 2013 winning Best Cheese in the World and has stayed on the Super Gold award list every year since as one of the top 15 best cheeses in the world. Southern Bavaria, Germany



CHEESE



Morbier, 50g V

Semi-soft cow's milk. The makers in the Jura mountains used to sprinkle ash over the curd to protect it overnight, resulting in cheese with a black line running through, which still remain today, if only for decoration.
Jura, France

Ocelli Al Barolo, 25g

Hundreds of years ago Italian folklore states it was made by accident, hidden in a wine barrel and then forgotten during a time when hiding food was a necessity to stop it getting stolen. The Cheese has been a success ever since! Using goat's and cow's milk on a hill famous for its white truffles, matured for 5 months in the foothills before being aged a further 2 months in the grape pressings, soaked in the local Barolo wine. Gold at World's Best Cheese 2015. Piedmont, Italy

Ocelli in Chestnut Leaves, 20g

A powerful old-aged Cheddar made by aging goat's and cow's milk for 18 months before wrapping in chestnut leaves to age further. Hence the smaller portion. Winner of the Great Taste Awards! Piedmont, Italy

Pecorino Romano, 50g

Hard Italian cheese made from sheep's' milk (the Italian word 'Pecora' meaning Sheep). Pecorino Romano was a staple in the diet for the legionnaires of ancient Rome.
Piedmont, Italy

Piri Piri, 35g V

Chipotle and Piri Piri Cheddar for those who want a little added spice on their cheese board.
Shrewsbury, England

Reblochon 30g

A soft washed-rind and smear-ripened French cheese made in the Alpine region of Savoy from raw cow's milk. Winner of Worlds Best French Cheese countless numbers of times

Smokey Pepperdew and Garlic, 35g V

A Smoked peppery cheese with garlic.
Shrewsbury, England

Sticky Toffee, 35g V

More like a cheesecake than a cheese with caramel pieces, condensed milk, syrup, dates and sultanas.
Shrewsbury, England



DRINKS



DESSERT COCKTAILS £8

Espresso Martini

Absolut Vodka, Kahlua, Espresso, Vanilla Syrup

Maria

(served in a milk bottle) Tia Maria, Martell Cognac, Whole Milk, Crème de Noisette, Walnut Bitters

White Peacock

Martell Cognac, Triple Sec, Half and Half, Nutmeg, Cinnamon, Barrell Aged Bitters

PORT 50ml/Bottle

Graham's White - £3/£25

Dow's Late Bottled Vintage - £4/£40

Graham's Tawny - £5/£50

Dow's Quinta Do Bomfin Vintage - £6.50/£70

TEAPIGS TEA – Please allow to infuse for 3-5 minutes, we promise they're worth the wait!

Everyday Brew, Earl Grey, Darjeeling, Peppermint, Chamomile, Jasmine, Green Tea & Mint

VINTAGE BOTTLES AND SAUTERNES

Graham's Late Bottled Vintage 1994 - £70

Graham's Late Bottled Vintage 1996 - £50

Graham's Late Bottled Vintage 1997 - £40

Chateau Barbier 2004 – 50cl - £23

Chateau La Rame Saint Croux-du-Mont 2003 – £25

Chateau Romer du Hayot 2002 – 50cl - £45

COFFEE

| Latte, Cappuccino, Mocha, Flat White - £3.50 |

| Iced Latte- £4 | Macchiato, Hot Choc - £3.00 |

| Americano - £2.50 |

At Door 4 Montpellier

Martini Monday

Every Monday all our Martini's are two for the price of one, meaning you can forget about that first day of the week with Espresso, Cosmopolitan, Vodka or Gin martini's galore.

Cheese Club Tuesday

We have THE most extensive cheese menu on offer in Cheltenham. Every Tuesday for £25 you can choose from one of our Cheeseboards with a selection of 5 cheeses and all the trimmings with a Bottle of award-winning Red, White or Rosé!

Charcuterie Wednesday

Our Charcuterie boards are something truly special and we are dedicating the middle of the week to it! A generous board of Cured meats with a Bread bag and a variety of pickled Vegetables, Chutneys and Relishes. This comes with a Bottle of our award-winning Red, White or Rosé.
All for £25

Live Music Thursday

From 8pm onwards we welcome musicians with incredible repertoires. Our Resident musicians from BBC's The Voice, X Factor and Britain's Got Talent to our festival musicians such as someone who was best known for being Mick Jagger's "go to" Saxophonist. Best Thursday Night around!

Friday Fizz

Our most popular day of the week. Half Price Prosecco, Champagne and Sparkling wines from 5pm. That's £16 for a bottle of Prosecco, £17 for a bottle of Pink Prosecco and 1^{er} Cru Champagne from £25!

Sunday is for Wine!

Half Price on all our Wine and Fizz. The perfect way to end the weekend!

Events

Looking for a place to hire for a Birthday, Engagement Party/Reception, Business Function or Brand Launch? Or are you looking for someone to run an event for you?

We have years of previous event experience with huge companies and can offer some incredible ideas for your event, hosting it here or at a location of your choosing.

Please contact us at:

info@door4montpellier.co.uk

or

01242 255955

For more information