



M O N T E R R E

A LA CARTE





CICCHETTI

Nocellara Olives 4.9

Bread Basket 5.5

Truffle Arancini 6.9

Roasted Almonds 4

Garlic Bread 5.5
(add cheese +3)

Zucchini Fritti 6.9

OYSTERS

Maldon Rocks

three £17/ six £28/ dozen £49

Jersey Rocks

three £17/ six £28/ dozen £49

Suggested Pairing - Champagne Duval-Leroy Brut Reserve (Champagne, France)
£15 glass / £80 bottle

LOBSTER

Thermidor

Half £32 / Whole £59.5

Grilled

with garlic and parsley butter

Half £32 / Whole £59.5

Vegetarian (V) - Vegan (VG)

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

While Monterre does its utmost to ensure that all intrinsic foreign bodies—e.g., bones, shell, fruit stones etc – are removed from our products, small pieces may remain.

A discretionary service charge of 12.5% will be added to your final bill.



ANTIPASTI

Roasted Squash & Fennel Soup (vg)

served with crusty bread

8.9

Seared Beef Carpaccio

pecorino romano, arugula & roasted figs

14.9

Burrata al Pomodoro (v)

with cherry tomato salsa & home-made focaccia

13.9

Tiger Prawns al Forno

with saffron & ginger aioli

Starter 13.5 / Main 21 (with garden salad)

Tartare di Tonno

ponzu-cured tuna, avocado salsa, crispy capers & crostini

14.9

Monterre Nocciola Caprese (v)

mozzarella di bufala, san marzano tomato & hazelnut pesto

9.9

Grilled Octopus

with peperonata & fennel escabeche

Starter 13.5 / Main 21

Antipasto Misto

bresaola, prosciutto di parma, salame & giardiniera

12.9

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PASTA & RISOTTO

All of our pasta is freshly handmade.

Pappardelle all'Agnello

with a rich, slow-braised lamb shoulder & red wine ragu

26.5

Linguine Frutti di Mare

with pan-roasted scallops, tiger prawns, clams, mussels & white wine saffron sauce

28.9

Spaghetti alle Vongole

fresh clams, white wine, extra virgin olive oil & chervil

26.9

Gorgonzola & Truffle Mezzelune (v)

with parsley butter sauce, vintage parmesan & shaved truffle

27.5

Devon Crab & Mascarpone Ravioli

creamed roasted red pepper & dill

25.5

Rigatoni all'Arrabbiata (v)

san marzano tomatoes, chilli, basil & shaved parmesan (add pancetta +4)

23.9

Bucatini Cacio e Pepe (v)

pecorino romano & black pepper (add fresh truffle +8)

19.5

Linguine all'Aragosta

steamed lobster tail, langoustine bisque, cherry tomatoes & basil

32.5

Risotto ai Funghi (vg)

white wine creamed with wild mushrooms, thyme & parsley (add fresh truffle +8)

22.5

Risotto ai Gamberi

with tiger prawns, prosecco, lemon dill & saffron

24.9

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TERRA E MARE

Veal Milanese (300 g)

ginger gremolata

36

Chargrilled Hereford Ribeye (225g)

served with peppercorn sauce or béarnaise

34

Wild Sea Bass

stone-baked with artichoke & chervil salsa

28

Chargrilled Hereford Bavetta Steak (225g)

served with peppercorn sauce or béarnaise

28

Grilled Roasted Polletto

(12-hour house-marinated baby chicken), served with chimichurri

24.5

Cotswold Lamb Cannon Pan Roasted

chianti salsa

26.9

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INSALATE

Apulian Burrata, Garden Leaves, Heirloom Tomatoes & Basil (v)

vintage balsamic & pomegranate dressing

16.9

Pan-Seared Tuna

served rare with radicchio, chicory, friggitello, arugula & clementine vinaigrette

22.5

Chicken Milanese Caesar

with romaine lettuce, herb croutons & parmesan dressing

21.5

CONTORNI

Fries (add parmesan & truffle +2) 5.5

Roasted Cauliflower Calabrese 6.9

Slow Roasted Vine Tomatoes & Herb Porcini 6.9

Fine Beans with Shallot Vinaigrette 6.9

Tender Stem Broccoli, Chilli & Lemon 6.9

Rosemary Baby Potatoes 5.5

Rocket & Parmesan Salad 5.9

Garden Leaves with House Dressing 5.5

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PIZZA NAPOLETANA

Margherita (v)

fior di latte mozzarella, basil & tomato sauce

16.9

Pepperoni & Nduja

spiced italian sausage, pepperoni & fior di latte mozzarella

19.5

Frutti di Mare

prawns, octopus, clams & mussels

26.9

Monterre (v)

gorgonzola, caramelised pears & truffle

25.9

Bufalina (v)

mozzarella di bufala, cherry tomato & basil

18.9

Capricciosa

prosciutto di parma, wild mushrooms, artichoke, fior di latte mozzarella & black olives

23.5

Marinara (vg)

slow-roasted cherry tomato, garlic & basil

17.5

Quattro Formaggi (v)

fior di latte mozzarella, gorgonzola, fontina & pecorino

21.5

Bresaola

thin sliced bresaola, fior di latte mozzarella, rocket & parmesan

21.9

Burrata (v)

apulian burrata, sun dried tomato, fior di latte mozzarella & basil (+Add Parma Ham £3)

21.5

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LARGE GROUPS & PRIVATE HIRE

Whether it's a birthday, anniversary, engagement, or corporate event, our elegant indoor dining room, romantic terrace, and private event area provide the perfect setting. Surrounded by timeless design, great music, and exceptional Italian food and wine, every occasion at Monterre becomes a memory to cherish.

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