



House Menu

THE MONTAGU ARMS

Small Plates

Today's soup, bread
and Longmans butter £10

Spiced red onion houmous,
rocket salad £8

Maple cured Chalk Stream
trout, orange and chicory
salad £15

Nibbles

Bread and butter £5

New potatoes, soured cream, salmon roe £10

Book & Bucket Hardy's, Lakeside garden honey, chilli £8

Tempura cauliflower, saffron mustard mayonnaise £8

Whitebait, devilled mayonnaise £10

King prawn cocktail, avocado,
crispy shallots £18

Real Cure charcuterie, kohlrabi remoulade, brioche, baby leaf salad £18

Salt baked celeriac, leeks,
sunflower seed pesto £13

Large Plates

Sharers

24 day dry aged bone-in
ribeye Served with Koffmann's
fries, truffle dressed bibb salad
Per 100g £10
*(Please ask your server for the
weights available)*

Slow cooked lamb shoulder,
ras el hanout, butternut
squash, houmous, tabouleh
£45

South coast fish rice, rouille,
croutes, baby leaf salad £32

Today's pie, seasonal
vegetables £18

Battered haddock, chunky
chips, garden peas, tartare
sauce £22

Pork belly, crushed swede,
carrots, spring greens,
mustard sauce £24

Herb crushed potatoes,
spinach, poached egg,
hollandaise, Tenderstem
broccoli £22

Caramelised shallot tart,
thyme and rosemary potatoes,
wild mushrooms £17

Cheese burger, tomato
chutney, lettuce, gherkin,
onion ring, Koffman's fries £19

From the grill

*Served with a baby gem, shallot
and anchovy salad, Koffmann's
fries, chimichurri or green
peppercorn sauce*

24 day dry aged
ribeye steak 225g £34

24 day dry aged
sirloin steak 225g £45

Grilled market fish,
seasonal garnish £MVP

Wholesome salads

Turmeric and ginger grilled chicken,
fennel, chicory, pomegranate,
quinoa £10/£21

Roast butternut squash,
spiced red onion houmous,
herb tabouleh £9/£17

Grilled brassicas, brown butter,
tarragon, bitter leaves £9/£17

Side Dishes

Koffmann's fries £5

Tenderstem broccoli, salsa verde £5

Roast carrots, caraway £5

Baby leaf salad, maple mustard dressing £5

Invisible Chips – 0% fat. 100% charity £5

All proceeds go to Hospitality Action who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.