

# THE MONTAGU ARMS

## Small Plates

Bread and butter £5

Today's soup  
bread and Longmans butter £10

Tempura cauliflower  
saffron mustard mayonnaise £8

King prawn cocktail, avocado  
crispy shallots £18

Spiced red onion houmous  
rocket salad £8

Maple cured Chalk stream trout  
orange chicory salad £15

Salt baked celeriac  
leeks sunflower seed pesto £13

Chicken liver parfait, toasted brioche  
red onion chutney £15

Whitebait  
devilled mayonnaise £10

Hay smoked Hampshire Venison, red wine  
pickled pears, crème fraîche, rocket £18

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## Large Plates

Whole roast bream, sauté potatoes  
salsa verde, winter greens £25

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

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

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

Slow cooked lamb shoulder for two  
ras el hanout, butternut squash  
houmous, tabouleh £50

Steaks are served with  
baby gem, shallot and anchovy salad  
**Koffmann's fries**  
chimichurri or green peppercorn sauce

35 day dry aged ribeye steak 225g £35

35 day dry aged sirloin steak 225g £35

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, Koffmann's fries £19

Grilled market fish  
seasonal garnish £MVP

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

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## Side Dishes

Koffmann's fries £5

Roast carrots, caraway £5

Baby leaf salad, maple mustard dressing £5

Tenderstem broccoli, salsa verde £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

Please let us know if you have an allergy or intolerance to any food.

Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

Please note there is a 10% service charge added to your bill. This is discretionary and can be removed at your request.