

THE MONTAGU ARMS

House Sunday Lunch Menu

Small Plates

Bread and butter £5

Today's soup, Old Winchester
Lea and Perrins cheese toastie £10

King prawn & crayfish cocktail
avocado, crispy shallots £18

Blood orange and fennel salad
Burrata £15

Citrus cured ChalkStream trout
cucumber and horseradish £15

Crispy whitebait
devilled mayonnaise £10

Jerusalem artichokes from our garden
roasted beetroot salad £15

Large Plates

Roast sirloin of beef
Yorkshire pudding, roast potatoes
seasonal vegetables, gravy £30

Roast pork loin
apple sauce, roast potatoes
seasonal vegetables, gravy £25

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

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

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

Grilled market fish
seasonal garnish £MVP

Side Dishes

Old Winchester cauliflower cheese £5

Spinach, crème fraiche, nutmeg £5

Koffmann's fries £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

Puddings

Rhubarb and custard pavlova £10

Ice cream Selection
chocolate, mint choc chip, coffee
salted caramel, vanilla, strawberry
£3 per scoop

Sticky toffee pudding
vanilla ice cream, toffee sauce £10

Warm chocolate chip cookie
salted caramel ice cream £10

Vanilla crème brulee
poached blood orange
extra virgin olive oil £19

Treacle tart, vanilla ice cream £10

Sorbet Selection
passion fruit, blood orange
lemon
£3 per scoop

British Cheeses

Isle of Wight Blue
The Isle of Wight Cheese Company
Soft, creamy and intense

Driftwood
Whitelake, Somerset
Creamy and soft, vegetarian
unpasteurised goat's milk

Two cheeses £13
Three cheeses £17
Five cheeses £22

Stoney Cross
Lyburn Farm, Hampshire
Washed curd, natural rind, vegetarian
pasteurised cow's milk

Old Winchester
Lyburn Farm, Hampshire
Hard cheese, nutty flavour, vegetarian

Renegade Monk
Feltham's Farm, Somerset.
Soft organic cow's cheese
gluten-free beer washed

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.