

Nibbles

Hoxton sourdough Longmans salted butter £5 Tempura cauliflower saffron mayonnaise £5

Nocellara olives £5

To start with

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

Hampshire Chalk Stream trout, cucumber, Vermouth and trout roe sauce £16

Isle of Wight asparagus, cured coppa poached Claytons hens egg hollandaise £16

King prawn & crayfish cocktail avocado, crispy shallots £18

Crispy whitebait devilled mayonnaise £11

Burrata, pea salad, olive oil homemade rosemary focaccia £14

Black Pudding scotch egg truffle mayonnaise beer picked shallots £12

Monty's Classics

Today's pie hispi cabbage, potatoes £20

please allow 20 minutes cooking time

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

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

Black cow cheddar ploughman's coleslaw, pickled onion chutney, mixed leaf salad, sourdough £17, with Wiltshire cured ham £19

35 day dry aged ribeye steak 225g £37

35 day dry aged sirloin steak 225g £35

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

Mains

Roast whole bream, artichoke, pepper, Jersey royal salad, aioli £30

Isle of Wight asparagus risotto, peas shallots, herbs £18

Roast chicken breast, Jersey royals greens, mustard sauce £24

Caramelised shallot tart, Rosary ash goats cheese, thyme and rosemary potatoes, sauteed mushrooms, greens £25 without goats cheese £22 Tarragon gnocchi, roast aubergine, red onion, terderstem broccoli, kalamata olive £18

Wiltshire duck leg, crunchy vegetable salad, chilli, cherry molasses & shallot dressing £25

Spiced red onion houmous, tabouleh served with roast butternut squash £18 add grilled Halloumi £20 add grilled turmeric chicken breast £24

Grilled market fish, garlic butter, new potatoes, greens £MVP

Sides

Koffmann's fries £5

Mixed leaf salad, maple mustard dressing £5

Buttered Jersey royals

Spinach, crème fraiche, nutmeg £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 a12.5% service charge added to your bill. This is discretionary and can be removed at your request.