

THE MONTAGU ARMS

Whilst you Choose

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

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

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

Hampshire ChalkStream trout
cucumber, Vermouth and trout roe
sauce £16

King prawn & crayfish cocktail avocado,
crispy shallots £18

Black Pudding scotch egg
truffle mayonnaise
beer picked shallots £ 12

Crispy whitebait
devilled mayonnaise £11

Large Plates

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

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

Tarragon gnocchi, roast aubergine, red onion,
terderstem broccoli, kalamata olive £18

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

Grilled wild seabass, kalamata olive
tapenade, courgette, bouillabaisse
sauce, brioche croutons £35

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

Chef's pie, hispi cabbage, new potatoes
£20
please allow 20 minutes cooking time

South coast Gurnard, braised baby gem
lettuce, brown shrimp butter £27

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

35 day dry aged ribeye steak 225g £37

Caramelised shallot tart, Rosary ash goats
cheese, thyme and rosemary potatoes,
sauteed mushrooms, greens £25
without goats cheese £22

35 day dry aged sirloin steak 225g £35

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

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

Side Dishes

Koffmann's fries £5

buttered Jersey royals £6

Baby leaf salad, maple mustard dressing £5

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 a 12.5 % service charge added to your bill. This is discretionary and can be removed at your request.