

# THE MONTAGU ARMS

## House Sunday Lunch Menu

### Starters

Todays soup, Lyburn's Winchester Lea & Perrins toastie £10	Burrata, pea salad, olive oil homemade rosemary focaccia £14	Hoxton sourdough Longmans salted butter £5
Hampshire Chalk stream trout cucumber, Vermouth trout roe sauce £16	King prawn and crayfish cocktail avocado, crispy shallots £18	Crispy whitebait devilled mayonnaise £10

### Mains

Roast sirloin of beef Yorkshire pudding, roast potatoes seasonal vegetables, gravy £30	Cheese burger tomato chutney, lettuce, gherkin onion ring, Koffmann's fries £19
Roast pork loin apple sauce, roast potatoes seasonal vegetables, gravy £25	Roast butternut squash roast potatoes, seasonal vegetables £17
Battered haddock, chunky chips garden peas, tartare sauce £22	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 <small>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</small>

### Puddings

Pineapple and passionfruit pavlova £10	Baked Alaska, berry salad £10	Chocolate tart, crème fraiche sorbet £10
Ice cream Selection chocolate, mint choc chip, coffee salted caramel, vanilla, strawberry £3 per scoop	Warm chocolate chip cookie salted caramel ice cream £10	Sorbet Selection passion fruit, blood orange lemon £3 per scoop
	cherry and white chocolate Mille-feuille raspberry sorbet £10	

### British Cheeses

Isle of Wight Blue The Isle of Wight Cheese Company Soft, creamy and intense	Two cheeses £13 Three cheeses £17 Five cheeses £22	Winchester Lyburn Farm, Hampshire Hard cheese, nutty flavour, vegetarian
Driftwood Whitelake, Somerset Creamy and soft, vegetarian unpasteurised goat's milk	Stoney Cross Lyburn Farm, Hampshire Washed curd, natural rind, vegetarian pasteurised cow's milk	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 12.5% service charge added to your bill. This is discretionary and can be removed at your request.