

THE MONTAGU ARMS

Light Lunch

Served in the lounge, conservatory and garden 12pm - 3pm

Hoxton sourdough
Longmans salted butter £5

Tempura cauliflower
saffron mayonnaise £5

Nocellara olives £5

Starters

Black Pudding scotch egg
truffle mayonnaise
beer pickled shallots £12

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

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

Crispy whitebait
devilled mayonnaise £11

King prawn & crayfish cocktail avocado, crispy
shallots £18

Large plates

Chef's pie
hispi cabbage, potatoes £20

please allow 20 minutes cooking time

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

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

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

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

Grilled market fish, garlic butter, new
potatoes, greens EMVP

add a Scotch egg £8

Steak & sides

35 day dry aged ribeye steak 225g £37

Koffmann's fries £5

35 day dry aged sirloin steak 225g £35

Mixed leaf salad, maple mustard dressing
£5

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

Buttered Jersey royals £6

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