

THE MONTAGU ARMS

HOUSE SUNDAY LUNCH MENU

STARTERS

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

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

Hoxton sourdough,
Longman's salted butter £5

820 gin cured ChalkStream
trout, fennel, cucumber,
garden herbs £16

King prawn & crayfish cocktail,
avocado, crispy shallots £18

Crispy whitebait,
devilled mayonnaise £10

MAINS

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

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

Roast butternut squash,
roast potatoes, seasonal
vegetables £17

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

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

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

SIDE DISHES

Winchester cauliflower
cheese £5

Spinach, crème fraîche,
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

Passionfruit mousse, sable biscuit,
pineapple and mint salsa £10

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

Baked Alaska, berry salad £10

Warm chocolate chip cookie,
salted caramel ice cream £10

Cherry & white chocolate Mille-Feuille
raspberry sorbet £10

Chocolate tart,
crème fraîche sorbet £10

Sorbet selection
passionfruit, 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

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

Solstice
Whitelake, Somerset
Cider brandy washed rind, vegetarian,
pasteurised cow's milk