
THE MONTAGU ARMS

LIGHT LUNCH

SERVED IN THE CONSERVATORY, LOUNGE AND GARDENS 12PM-3PM

Hoxton sourdough,
Longmans salted butter £5

Nocellara olives £5

STARTERS

Goats cheese salad, red wine
poached quince, candied
walnuts, balsamic dressing £14

Today's soup,
Hoxton sourdough £10

Crispy whitebait,
devilled mayonnaise £11

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

LARGE PLATES

Chef's pie,
colcannon, greens, onion
gravy £20
(please allow 30 minutes
cooking time)

Butternut squash ravioli,
cep mushroom cream
sauce, roast red onion,
rocket
£12.50/£25

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

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

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

STEAK & SIDES

35 day dry aged ribeye steak 225g £37

35 day dry aged sirloin steak 225g £35

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

Koffmann's fries £5

Buttered new potatoes £5

Mixed leaf salad, maple mustard dressing £5

Spinach, crème fraîche, 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.