
THE MONTAGU ARMS

WHILST YOU CHOOSE

Hoxton sourdough,
Longmans salted butter £5

Nocellara olives £5

TO START WITH

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

South coast brown crab linguini
£18

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

820 gin cured ChalkStream
trout, fennel, cucumber, garden
herb salad £16

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

Mushroom parfait, pickled shiitake,
toasted sourdough £14

LARGE PLATES

Roast rack of lamb,
sarladaise potato,
aubergine caviar,
greens, red wine sauce
£37

35 day dry aged ribeye
steak 225g
£37

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

Nduja stuffed chicken
breast, tomato butter
bean stew, kale
£24

35 day dry aged sirloin
steak 225g
£35
Served with baby gem, shallot
and anchovy salad, Koffmann's
fries, chimichurri or green
peppercorn sauce

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

SIDE DISHES

Baby leaf salad, maple mustard dressing £5

Koffmann's fries £5

Spinach, crème fraîche, nutmeg £5

Buttered new potatoes £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.