
THE MONTAGU ARMS

WHILST YOU CHOOSE

Hoxton sourdough,
Longmans salted butter £5

Tempura cauliflower,
saffron mayonnaise £5

Nocellara olives £5

TO START WITH

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

South coast brown crab linguini
£18

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

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

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

Grilled mackerel, Isle of
Wight tomato and
kalamata olive salad
£24

35 day dry aged ribeye
steak 225g
£37

35 day dry aged sirloin
steak 225g
£35

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

Tarragon gnocchi, basil
pesto, tenderstem
broccoli, kalamata olive
£18

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.