
THE MONTAGU ARMS

TO START WITH

Twice baked Colston Bassett
Stilton soufflé £14

Salt baked beetroots
toasted buckwheat zaatar,
ewes curd £12

Jerusalem artichoke orzotto
English truffle crème fraiche,
pickled shallots £18

Chalk stream trout tartare
nori mayonnaise,
straw potatoes £14

Hand dived scallop
smoked ham hock, apple,
celeriac, ras el hanout £18

Mushroom parfait
pickled shiitake,
toasted sourdough £14

THE MONTAGU ARMS

LARGE PLATES

Miso glazed aubergine
smoked cauliflower, rainbow chard,
roast red onion £18

Mushroom ravioli
roast crown prince, hen of the woods,
pumpkin seeds £22

Roast partridge
crushed swede, Morteau sausage,
braised white cabbage, Madeira, chestnuts £28

Roast hake
seaweed crushed potatoes,
brown shrimp and grapefruit butter £28

Roast monkfish
cauliflower, golden raisins,
pine kernels, verjus £30

Hay smoked Hampshire deer saddle
quince, celeriac,
savoy cabbage, juniper £38

Côte de boeuf
sauté pink fir potatoes, crown prince,
rainbow chard, red wine sauce
£110 (to share for two people)

SIDE DISHES

Spinach, crème fraîche, nutmeg £5

Pink fir potatoes, butter and herbs £5

Maple and caraway glazed carrots £5