
THE MONTAGU ARMS

LIGHT LUNCH

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

Hoxton sourdough,
Longmans salted butter £5

Nocellara olives £5

STARTERS

Roast fig, goats cheese,
pistachio & radicchio salad,
balsamic & maple dressing £14

Today's soup,
mini loaf, Longman's butter £10

Crispy whitebait,
fried samphire, malt vinegar
mayo £12

Ham hock terrine,
piccalilli, brioche £12

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

Baked cod fillet
Mussels, roasted tomato
& red onion,
citrus caper dressing £25

STEAK & SIDES

35 day dry aged ribeye steak 225g £37

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.