
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

Mushroom parfait
pickled shiitake,
toasted sourdough
£14

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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 lemon 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