



THE MONTAGU ARMS

THE TERRACE RESTAURANT

An extraordinary dining experience, rooted in the British countryside. Our menu changes with the seasons, with some ingredients grown in our kitchen garden and others sourced from Hampshire and the wider British landscape. Expect seasonal, contemporary British dishes, thoughtfully prepared and beautifully presented, celebrating the finest flavours.

OUR SUPPLIERS

Chalk Stream Trout

English freshwater trout, grown slowly over two and a half years in the pure chalk stream waters of the River Test and Itchen in Hampshire, creating a delicate, clean flavour.

Owtons Butchers

A family-run, traditional butcher with over 40 years' experience and a remarkable 750-year family farming heritage in Hampshire. They are passionate about sustainable farming and take pride in sourcing high-quality, locally produced meat from trusted suppliers, emphasising ethical practices and supporting local farmers.

Country Fayre

Supplying fresh fruit and vegetables sustainably sourced from the local area, Country Fayre is an independent, family-run supplier dedicated to quality and locally-grown produce.

Lyburn Cheese

Home of Lyburn's Winchester, Old Winchester and Stoney Cross this family farm on the northern edge of the New Forest was established in 1969. All cheeses are made on the farm using their own pasteurised cow's milk and vegetarian rennet.

Purbeck Ice Cream

A family-owned business, established in 1988 on the Isle of Purbeck, Dorset. Dedicated to producing the very best real dairy ice cream using milk from their own farm.

Baboo Gelato

Award-winning artisanal gelato and sorbet made in Dorset with no artificial flavours or colours, using organic milk from Holy Cow, Somerset, or 100% British oat milk from Glebe Farm, and the finest local and global ingredients, always sourced directly from the farm wherever possible.

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.



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TO START WITH

Twice baked Colston Bassett
Stilton soufflé
£14

New Forest asparagus,
goats curd, peas, fennel and
garden herbs
£18

Beetroot orzotto
salt baked beetroot, pickled
shallots
£14

Chalk stream trout tartare
nori mayonnaise,
straw potatoes
£15

Mushroom parfait
pickled shiitake,
Montagu treacle bread
£15



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LARGE PLATES

Roast butternut squash,
chickpea salad, wild garlic pesto, tamarind
sauce
£17

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 South Coast hake
seaweed crushed potatoes,
brown shrimp and lemon butter
£28

Roast South Coast monkfish
cauliflower, salsify, pernod sauce
pine kernels
£30

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

Braised beef cheek
shallot, pancetta, Tunworth mashed potatoes,
red wine sauce
£30

SIDE DISHES

Spinach, crème fraîche, nutmeg £5

Pink fir potatoes, butter and herbs £5

Maple and caraway glazed carrots £5