

The Montagu Arms

Starters - Also see the board !

Soup of the day with freshly baked focaccia £5.95

Chicken liver, port & brandy pate with caramelised onion chutney & toast £6.50

(v) Beetroot and goats cheese savoury cheesecake with balsamic & honey dressing £6.50

Thick home cured streaky bacon on black pudding & potato hash, with a poached egg £6.95

Calamari, floured & fried, with sweet chilli dip £6.50

(v) Baked Camembert, homemade plum chutney & toasted soldiers to dip £7.50

Mains - Also see the board !

(v) Sweet potato, spinach & butternut squash Wellington with sautéed potatoes & a red pepper yoghurt £10.50

Chicken supreme, dauphinoise potatoes, vegetables & wild mushroom sauce £13.50

Prawn Katsu Curry, basmati rice, mini poppadom a & mango chutney £14.50

(v) Mac'n'cheese, with herb crust & garlic focaccia £11.50

Slow Roast Lamb Shank, Braised red cabbage & creamed Rosemary potatoes £16.50

10oz Sirloin Steak, vine toms, mushroom, chunky chips & Green peppercorn sauce £22.50

Confit duck leg, thyme & roasted garlic mash, sautéed rainbow chard & game jus £16.50

Gammon, 2 eggs, chunky chips & peas £12.50

8oz Monty Burger in a Brioche bun with tomato chutney, onion rings and chunky chips - Cheddar or Stilton £11.50

Sides

Fries, onion rings, Cajun Fries or chunky chips £2
Pepper or Stilton Sauce, or side salad £3

Desserts

All £5.50

Crumble of the day with custard.

Warm Treacle Tart with clotted cream.

Cheesecake of the day with honeycomb.

Warm Chocolate Puddle Cake with white chocolate ice cream.

Movenpick ice creams & sorbets - £2 / scoop

Swiss Chocolate, vanilla, strawberry & salted caramel ice creams, mango & lemon sorbet.

Wine list - Priced as 175ml, 250ml & bottle

Full wine list also available - ask your server.

White

Mirador Sauvignon blanc from Chile	£4.75- £6.50- £18
La Fleur Chardonnay from France, no oak	£5- £6.75- £19
Pinot Grigio Rapido from Northern Italy	£5.00- £6.75- £18.50
Ward Valley Sauvignon blanc, New Zealand	£6 - £8 - £23

Rose

Willowood , White Zinfandel from California	£5.25 - £7.25 - £19.50
Pierre et Papa French blush	£5.50 - £7.50- £21

Red

Rioja Tinto Manzanos from Spain	£5.50 - £7.50 - £22
Trivento Tribu Malbec from Argentina	£5.50- £7.50- £21
La Fleur Merlot from France.	£4.50- £6.00- £17.50
Douglas Green Shiraz from South Africa	£4.75- £6.50- £18

Sparkling

20cl Prosecco Lunetta	£6.50
20cl Prosecco Rose Lunetta	£6.50

All our dishes, including desserts are made on the premises, so if you have any dietary requirements, please discuss with a member of staff.