

# THE MONTAGU ARMS

## To Start

Sweetcorn fritters with mango chutney £7.50

Soup of the day with crusty bread (*vegan*) £7

Monty Pâté, caramelised onion chutney, toast £8.50

Tempura king prawns with sweet chilli dip £10.50

Confit duck bonbon served on damson ketchup £9

Chicken marinated in Asian spices & panfried, served with satay sauce & Asian slaw £9

## To follow

Seabass fillet, panfried with lemon butter, served with dauphinois potatoes, tender stem broccoli & carrot purée £18

The Monty Burger: brioche bun, tomato chutney, leaf, smoked bacon, onion ring & chips.

With Cheddar or Colston Bassett Stilton £15.50

Thai green chicken curry, mangetout, baby corn, coconut milk & lemongrass, with Jasmin rice £16.50

Lamb shank pie, with creamy mash, braised red cabbage and a rich mint gravy £20.50

10oz Gammon steak served with chunky chips, peas, pineapple chutney & fried egg £16j

9oz Sirloin Steak, onion rings, sautéed mushrooms, roast vine tomatoes & chips £24.50

Add green peppercorn or Colston Bassett stilton sauce for £4

Add 4 king prawns, panfried in garlic butter to upgrade your steak to a surf and turf ! £8

Beer Battered Fillet of Haddock with chips, mushy peas & tartare sauce £16.50

Pork medallions served with a pulled pork croquette, wholegrain mustard mash, baby apples, tender stem broccoli, carrot purée and shards of pork crackling £18.50

Homemade vegan lasagne served with dressed salad & vegan garlic ciabatta £12.50

## To Finish - all £7.50

Jam Roly poly with custard

Sticky toffee pudding, caramel sauce & vanilla ice cream

Banana & chocolate loaf, with pecan brittle, salted caramel sauce & chantilly cream

Strawberry bavaois tart with white chocolate mousse

Movenpick ice cream (£2/scoop): Vanilla, Chocolate, Strawberry or Mint choc chip

or Sorbets (£2/scoop): Lemon, Raspberry or Passionfruit & Mango

*FOOD ALLERGIES & INTOLERANCES - Please speak to our team about the ingredients in our meals  
If should you have any concerns. Due to the size of our kitchen, we have limited frying  
capacities, so whilst we endeavour to keep one fryer completely vegan, we can't guarantee it 100%*