

THE MONTAGU

Apéritifs and Cocktails

Ruby Sour, Jack Daniels, Punt & Mes, Lemon, Cranberry Juice & Grenadine	£ 9.50
Kir Vin Blanc, Crème de Cassis, White Wine	£ 7.00
Kir Royal, Crème de Cassis, Champagne	£ 12.00
Mimosa, Orange Juice, Champagne	£ 12.00
Royal Pimm's, Pimm's, Champagne	£ 12.00
Dry Martini, Gin or Vodka, Dry Vermouth	£ 9.00
Cosmopolitan, Vodka, Cointreau, Lime Juice, Cranberry Juice	£ 9.00
Mojito, Mint, Bacardi Rum, Lime	£ 9.00

Starters

Parsnip and Cumin Soup with Bramley Apple	£ 6.50
Creamy Chicken Soup with Roast Sweetcorn	£ 6.50
The Montagu Salad <i>Seasonal Mixed Leaves, Cherry Tomatoes, Cucumber, White Balsamic Dressing</i>	£ 6.50
Salad of Beetroot, British Ewe's Cheese and Baby Spinach, Balsamic Dressing	£ 7.50
Pressed Suffolk Ham Hock and Leek Terrine, Plum and Apple Chutney	£ 9.50
Smoked Aylesbury Duck Breast with Warm Ratte Potato Salad, Sherry Vinaigrette	£ 9.50
Pan-seared Celtic Scallops with Cauliflower Purée, Capers Dressing	£ 11.50
Oak Smoked Scottish Salmon with Homemade Blinis and Cream Cheese	£ 12.50
Montagu Prawn Cocktail	£ 12.50
Seasonal Loch Fyne Oysters	dozen £ 21.50
Caviar d'Aquitaine 30g	£ 49.50

The Chef will be pleased to assist you with any special requests.
All prices include VAT. An optional service charge of 12.5% will be added to your bill.

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Main Courses

Deep-fried Cod and Chips with Tartar Sauce	£ 16.50
Grilled Salmon with Crunchy Vegetables, Saffron Cream	£ 16.50
Pan-fried Gilthead Bream Fillet with Sautéed Salsify and Jerusalem Artichoke, Dill Emulsion	£ 17.50
Baked Atlantic Halibut, topped with Welsh Rarebit, Grilled Seasonal Vegetables	£ 19.50
Dover Sole, Grilled or Meunière with New Potatoes	£ 27.50
Roast Pheasant Breast with Parsnip Purée and Confit Chestnut, Madeira Sauce	£ 17.50
Roast Rump of Salt Marsh Lamb with Honey Glazed Turnips and Potato Purée, Rosemary Jus	£ 22.50
King Prawns and Norfolk Chicken Breast with Courgette Soufflé, Red Wine Jus	£ 18.50
Char-grilled 16oz Dry Age Rib of Beef on the Bone with Fondant Potatoes	£ 29.50
Yorkshire Veal Fillet with Sautéed Wild Mushrooms and Celeriac Mousse, Sage Oil	£ 24.50
Chef's Special	£ 16.50
Vegetarian Dish of the Day	£ 14.50

Side Dishes

Mixed Leaf Salad	£ 3.50
Creamy Savoy Cabbage	£ 3.50
Roast Root Vegetables	£ 3.50
Sautéed Spinach	£ 3.50
Boiled New Potatoes	£ 3.50
Mashed Potatoes	£ 3.50
Sautéed New Potatoes with Parsley and Butter	£ 3.50
Chips	£ 3.50

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