

THE MONTAGU

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, Caper Berry Dressing	£ 11.50
Oak Smoked Scottish Salmon with Homemade Blinis and Cream Cheese	£ 12.50
Caramelised Onion and Mushroom Tart with Irish Ragstone Cheese	£ 7.50
Pumpkin and Chestnut Ravioli, Parsley Cream	£ 8.50
Grilled Marinated Vegetables on Toasted English Muffins	£ 8.50
Salt Beef Sandwich in a Honey and Mustard Bloomer with Pickled Gherkin	£ 9.50
Club Sandwich with Chicken, Bacon, Lettuce, Tomato, Egg and Mayonnaise	£ 12.50
The Montagu Beef Burger with Pickles, Red Onion and Tomato Relish	£ 15.50
Atlantic Tuna Wrap with Lettuce, Black Olives, Cherry Tomatoes and Green Beans	£ 12.50
Montagu Prawn Cocktail	£ 12.50

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 Glen Fyne Sirloin Steak and Chips	£ 22.00
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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