

THE MONTAGU

"THOUGHTFULLY
SOURCED,
CAREFULLY SERVED"
WE USE ONLY THE
FINEST INGREDIENTS
SOURCED FROM
INDEPENDENT
BRITISH FARMS AND
LOCAL AWARD
WINNING SUPPLIERS

EXPRESS LUNCH

£20

Don't compromise on taste & flavour,
The Montagu now offers a fresh, seasonal
Express Lunch.

Daily Changing Soup & Salad PLUS 2
choices from a series of delicious main
courses.


OYSTER & CAVIAR

Rock Oysters Shallots and Red Wine Vinegar	£2.50
Premium Belgium Oscietra	£65
Beluga Caviar 30g	£145

STARTERS

Roast Plum Tomato Soup  Oregano, Croutons	£8
Seasonal Soup of the Day	£8
Cajun Spiced Tofu, Pea Purée, Caramelised Figs Sautéed Radicchio	£10
Wild Rice and Confit Pepper Salad, Soft Poached Egg Sautéed Asparagus, Feta Cheese Sauce	£11
Octopus Salad with Mustard Mayo New Potatoes Grapefruit Segments and Dressing, Celery and Mustard Cress Salad	£12
Citrus Cured Scottish Salmon, Dill Cream Cheese Capers and Home Pickled Vegetables	£14
Orange and Mint Marinated Compressed Watermelon Dressed Crab, Avocado Puree, Avruga Caviar and Melba Toast	£14
Dedham Vale Farm Angus Beef Tartare Quail Egg, Rosemary Toast	£21/£28

MAIN COURSES

Roasted Cauliflower, Golden Raisin Purée  Carrot Sauce, Grapes and Toasted Almonds	£18
Homemade Ricotta and Potato Ravioli Sautéed Spring Peas Purple Sprout Broccoli and Creamy Sauce	£19
Seared Sea Bream, Grilled Asparagus and Artichokes Squid Ink and Kolrabi Puree, Mint and Tarragon Foam	£20
Beer Battered Cod Chunky Chips, Tartar Sauce	£21
12 Hour Slow Cooked Pork Belly and Fillet, Purple Mash Apple Puree and Sautéed Mustard Apple Cubes <i>Happy pig's and great flavour go hand in hand Dingley Dell Pork is all about taste and welfare.</i>	£22
Rabbit Ballontine with Trio of Broccoli	£22
Rack of Lamb, Braised Red Cabbage Mixed Mushrooms, Aubergine Crisps, Marjoram Jus	£28

FROM OUR CHARCOAL GRILL

280g Dedham Vale Farm 28 Day Dry Aged Angus Rib Eye	£31
220g Dedham Vale Farm 28 Day Dry Aged Angus Beef Fillet	£37
500g Dedham Vale Farm 28 Day Dry Aged Chateaubriand <i>(Carved tableside for two persons)</i>	£80
220g Dover Sole, Brown Lemon Sauce	£38
Tiger Prawns, Garlic and Butter Sauce	£34

Choose from: Green Peppercorn, Béarnaise Sauce or Madeira

SET MENU


2 Courses - £25
3 Courses - £30
Lunch Mon – Fri 12.00pm - 2.45pm
Dinner Mon – Sun 6.00pm - 10.30pm

SIDE DISHES

Creamed Potatoes	£4
Chunky Chips or French Fries	£4
Sautéed Spinach, Garlic	£4
Sautéed Asparagus	£5
Mixed Leaves Salad	£4
Sautéed Spring Peas	£4
Sautéed Field Mushrooms	£4

PUDDINGS

£7.50

Granny Smith Sticky Toffee Pudding Vanilla Ice Cream
Dark Chocolate Tart, Whipped Ganache Honeycomb
Green and Black's Nougat Parfait Cherry Compote
Lemon White Chocolate Eton Mess Blueberry Preserve
Raspberry and Chocolate Assiette 
Vanilla Cheesecake, Strawberry Compote
Selection of Ice Creams and Sorbets

FOR BOOKINGS
Pop in or get in touch:
+44 (0)20 7299 2037

montagu.hrlondon@hyatt.com
themontagurestaurant.co.uk

Children under the age of 12 receive a 50% discount. All prices
include VAT. An optional 12.5% service charge will be added to
your bill.

Our menu contains allergens. If you suffer from a food allergy or
intolerance, please let a member of the restaurant team know
upon placing your order

 Vegan dishes