

# THE MONTAGU

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

## STARTERS

Roast Plum Tomato Soup  Oregano, Croutons	£8
Seasonal Soup of the Day *	£8
Cajun Spiced Tofu, Pea Purée, Caramelised Figs Sautéed Radicchio	£10
Beef Carpaccio, Rocket Salad * Shaved Parmesan and Balsamic Pearls	£11
Saffron Cod Mousse * Black Ink Polenta, Diced Piquillo Peppers & Red Pepper Sauce	£11
Octopus Salad with Mustard Mayo New Potatoes Celery and Mustard Cress Salad, Grapefruit Dressing	£12
Citrus Cured Scottish Salmon, Dill Cream Cheese Capers and Home Pickled Vegetables	£14
Orange and Mint Marinated Compressed Watermelon Dressed Crab, Avocado Purée, Avruga Caviar and Melba Toast	£14
Dedham Vale Farm Angus Beef Tartare Quail Egg, Rosemary Crostini	£21/£28

## SET MENU

Dishes marked with \* can be enjoyed as part of our Set Menu offer.

2 Courses - £25

3 Courses - £30

Lunch

Mon – Fri 12.00pm - 2.45pm

Dinner

Mon – Sun 6.00pm - 10.30pm

## SIDE DISHES

Mashed 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

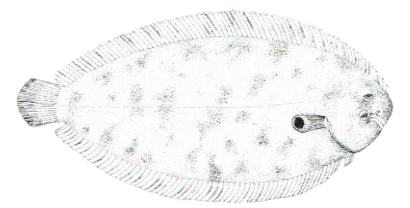
## FROM OUR GRILL



280g Dedham Vale Farm 28 Day Dry Aged Angus Rib Eye  
220g Dedham Vale Farm 28 Day Dry Aged Angus Beef Fillet  
500g Dedham Vale Farm 28 Day Dry Aged Chateaubriand  
220g Dover Sole, Brown Lemon Sauce  
Tiger Prawns, Garlic Butter Sauce

Choose from: Green Peppercorn or Béarnaise Sauce

£31  
£37  
£80  
£38  
£34



## EXPRESS LUNCH

£20

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

Daily Changing Soup & Salad PLUS Chef's  
choice of 2 delicious main courses.

## OYSTER & CAVIAR


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

## MAIN COURSES

Roasted Cauliflower, Golden Raisin Purée  Curry Sauce, Grapes and Toasted Almonds	£18
Homemade Ricotta and Potato Ravioli Sautéed Spring Peas, Tenderstem Broccoli, Creamed Sauce	£19
Asparagus Risotto with Parmesan Crisp *	£18
Seared Sea Bream, Grilled Asparagus and Artichokes Squid Ink and Kohlrabi Puree, Mint and Tarragon Foam	£20
Pan Seared Hake * Sautéed Mixed Vegetables with Ginger, Tomato & Chilli Broth	£19
Beer Battered Cod Chunky Chips, Tartar Sauce	£21
12 Hour Slow Cooked Pork Belly and Fillet, Purple Mash Apple Purée 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
Mozzarella Stuffed Chicken Breast wrapped in Bacon * Fondant Potato, Courgette Purée & Chicken Jus	£22
Rack of Lamb, Braised Red Cabbage Mixed Mushrooms, Aubergine Crisp, Marjoram Jus	£28

## 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
Raspberry Lychee Delice *


### FOR BOOKINGS

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

[montagu.hrlondon@hyatt.com](mailto:montagu.hrlondon@hyatt.com)

[themontagurestaurant.co.uk](http://themontagurestaurant.co.uk)

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

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.