

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
Caramelized Grilled Figs, Steamed Artichokes SAATCHI Goat's Curd, Celery Oil	£10
Homemade Crab Cake, Sautéed Samphire, Micro Salad * Freshly Caught Devon White Crab, Curry Hollandaise Sauce	£11
Bavette of Beef, Sautéed Kale, Spicy Tomato Relish * Micro Herbs	£12
Poached Lobster, Cured British Isle Salmon, Pea SAATCHI Edamame & Fresh Horseradish Purée, Sharon Fruit Dressing	£14
Citrus Cured Scottish Salmon, Dill Cream Cheese Capers and Home Pickled Vegetables	£14
Dedham Vale Farm Angus Beef Tartare Quail Egg, Rosemary Crostini	£21/£28

OYSTER & CAVIAR

Rock Oysters	£2.50
Shallots and Red Wine Vinegar	
Premium Belgium Oscietra	£65

SIDE DISHES

£4.00

Mashed Potatoes
Chips
Wilted Spinach
Honey Glazed baby carrots
Mixed Leaves Salad
Sautéed Field Mushrooms
Charred Broccoli

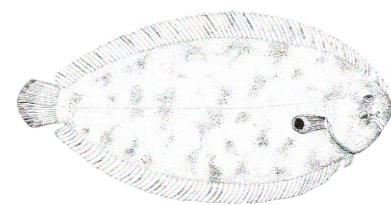
FROM OUR GRILL



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

Choose from: Green Peppercorn or Béarnaise Sauce

£31
£37
£38
£36



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.

SET MENU

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

2 Courses - £25/ 3 Courses - £30

SAATCHI Menu with paired Wines

3 Course - £55

Lunch
Mon – Fri 12.00pm - 2.45pm

Dinner
Mon – Sun 6.00pm - 10.30pm

MAIN COURSES

Baked Cauliflower Cheese, SAATCHI Crispy Kale & Spiced Pine Nuts	£19
Homemade Ricotta and Potato Ravioli * Sautéed Spring Peas, Tenderstem Broccoli, Creamed Sauce Seared Sea Bream, Grilled Asparagus and Artichokes Squid Ink and Kohlrabi Purée, Mint and Tarragon Foam	£19 £20
Pan Seared Hake * Sautéed Mixed Vegetables with Ginger, Tomato & Chilli Broth	£19
Beer Battered Cod , Chips, Tartar Sauce	£21
Dingley Dell Pork Belly, Slow Cooked with Ginger Honey Worchester Sauce and Soy Charred Baby Gem, Purple Cabbage Slaw, Pork Jus	£22
Free Range Slow Cooked Chicken Breast * Leg Confit, Compressed Leak, Pumpkin Puree	£21
Seared West Country Lamb Loin & Braised Shoulder SAATCHI White Onion Purée, Baby Vegetables, Kale, Herb Reduction Lamb Jus	£28

PUDDINGS

£7.50

Granny Smith Sticky Toffee Pudding Vanilla Ice Cream*
Dark Chocolate Tart, Whipped Ganache Honeycomb
Local Raspberry Lemon Thyme Mousse SAATCHI Damson Sorbet, Blueberry Almond Slice
Green and Black's Nougat Parfait Cherry Compote
Raspberry and Chocolate Assiette
Vanilla Cheesecake, Strawberry Compote *
Selection of Ice Creams and Sorbets

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

Stay up to date with our latest
promotions
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.