

SPRING À LA CARTE MENU

STARTERS

Pea velouté (vg, gf) £9.50
Radishes, mint and parsley pesto

Chargrilled Asparagus (v) £16
Parmesan, poached egg, balsamic reduction

H Forman & Son Smoked Salmon £20 \nearrow Traditional garnish

Ham Hock Terrine £13.50
Grilled ciabatta, piccalilli, toffee apples

Crab and Mascarpone Ravioli £19 (£30 as Main)

Cherry tomato and black pepper sauce

MAIN COURSES

Chicken Breast with Spring Greens £26

Pomme puree, morel cream sauce

Herb Crusted Lamb Rump £32
Roasted root vegetables, charred shallot
and gratin potatoes

Traditional Battered Cod and Chips £26
Tartare sauce, traditional curry sauce

Sea Trout Provencale (gf) £28
Tomato and red wine sauce, crushed new potatoes

Pappardelle Pasta Primavera (vg) £20 Seasonal vegetables, tomato sauce, Parmesan

SALADS

McCarthy Salad £20 Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato

Classic Caesar Salad (v) £11

Roasted cherry tomatoes

Add Chicken £6 | Prawn £5 | Salmon £6

Gorgonzola and Chicory Salad £15
Poached apple, pecans

FROM THE GRILL

14oz Ribeye Steak (gf) £38
Peppercorn or blue cheese sauce

The Montague Burger £20
Brioche bun, relish, cheese, coleslaw, salad garnish

Meat Free Burger (v) £18
Brioche bun, relish, coleslaw, salad garnish

Chicken and Chorizo Burger £20
Brioche bun, relish, chorizo, coleslaw, salad garnish

Whiskey Piri Piri Spatchcock Poussin £32
Brined and chargrilled, sweetcorn relish

SIDES

Chunky Chips £5

Seasonal Vegetables £5

Creamed Spinach £5

New Potatoes £5

Mashed Potatoes £5

Portabello Mushrooms £5

Smashed Garden Peas £5

Green Salad £5

Mixed Salad £5

(v) vegetarian | (vg) vegan | (gf) gluten-free