TRADITIONAL VEGAN BREAKFAST

£30 per person

Includes your selection from the continental breakfast plus:

TOAST With vegan spread

GRANOLA Served with soya milk, oat milk or almond milk

PORRIDGE Served with soya milk, almond milk, oat milk or water

VEGAN PLAIN CROISSANT

HOT FOOD

VEGAN SAUSAGE

VEGAN BACON

HASH BROWN

MUSHROOMS

GRILLED TOMATOES

BAKED BEANS

SMASHED AVOCADO ON TOAST

ROOM SERVICE MENU

THE MONTAGUE ON THE GARDENS

For our restaurant a la carte menu, please contact us on extension 416. All spirits are served in 50ml measures and are available in 25ml measures. All wines are available in 125ml measures. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable

ENGLISH BREAKFAST	BEERS		
£30 person Includes your selection from the continental breakfast plus:	PERONI, ITALY 5%		7
CRISPY BACON	TIMOTHY TAYLOR'S LANDLORD, ENGLAND 4.3%		10
BACK BACON			
CUMBERLAND SAUSAGES			
BUTTON MUSHROOMS	HOUSE SPIRITS	ABV	50ml
BLACK PUDDING	JAMESON	40%	12
BAKED BEANS	SAMESON	4070	12
GRILLED TOMATO	KETEL ONE	40%	12
HASH BROWNS	TANQUERAY	41.3%	12
And your choice of eggs:	HAVANA CLUB ESPECIAL	40%	12
SCRAMBLED, POACHED, FRIED, BOILED , OMELETTE			

ADD A BREAKFAST SUPPLEMENT			BOURBON / TENNESSEE	AB
			BUFFALO TRACE	40%
	EGGS BENEDICT	10		
	WAFFLES	6	COGNAC	AB
	AMERICAN PANCAKES	6	MAXIME TRIJOL VS	409
	SCRAMBLED EGG AND SALMON ON BAGEL	10	RÉMY MARTIN VSOP	409
	AVOCADO, SMOKED SALMON & POACHED EGGS ON GRANARY BREAD	10	LIQUEURS	(ABV: 15 - 17.5%
	GLASS OF CHAMPAGNE	21	AMARETTO, TIA MARIA, BAILEYS, KAHLÚA, GRAND MARNIER, COINTREAU	

'.5%)	50ml

ABV

40%

ABV

40%

40%

50ml

12

50ml

12

17

12

CONTINENTAL BREAKFAST

£28 per person

RED WINE (ABV: 12 - 14%)	175ml	250ml	750ml	FRESHLY SQUEEZED FRUIT JUICES Orange, grapefruit, apple, carrot, cranberry, beetroot
HANNIBAL, BOUCHARD FINLAYSON Walker Bay, South Africa	19.50	24.50	70	NATURAL YOGHURT FRUIT COMPOTE MUESLI
PINOT NOIR GALPIN PEAK, BOUCHARD FINLAYSON Hermanus, South Africa	21	27	78	PASTRIES Danish/pain au chocolat/croissant Breads, bagels and muffins
GUFETTO, MONTEPULCIANO <i>Abruzzo, Italy</i>	13	16	40	SELECTION OF PREPARED FRESH FRUITS INCLUDING: Galia & watermelon, orange & grapefruit segments
QUID PRO QUO, MALBEC Mendoza, Argentina	17	19	45	SELECTION OF BRITISH CHEESE SUCH AS: Somerset Brie, Red Leicester, Cheddar with grapes
BERONIA RIOJA CRIANZA, CZA EDICION LIMITADA Rioja, Spain	20	24	52.50	COLD MEATS AND FISH Ham, salami, mortadella Smoked salmon SELECTION OF CEREALS
ROSÉ WINE		050	750	Cornflakes, Special K, Bran Flakes
ROSE WINE	175ml	250ml	750ml	PORRIDGE Porridge freshly prepared with water or milk
WHISPERING ANGEL Grenache, Côtes de Provence, France	15	18	50	And served with your choice of: Dried apricot or pineapple, sunflower or chia seeds, Honey or maple flavoured syrup
CHELSEA WATER St Martin Mediterranee, France	17	22	59	Gluten-free bread is available on request A selection of sova, almond, and oat milk available on request

A selection of soya, almond, and oat milk available on request

AFTERNOON TEA

Prior to the introduction of tea into Britain, the English had two main meals, breakfast and dinner. Breakfast was ale, bread and beef. Dinner was a long, massive meal at the end of the day. It was no wonder that Anna, the Duchess of Bedford (1788-1861) experienced a "sinking feeling" in the late afternoon. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at four o'clock in her rooms at Belvoir Castle.

The menu centred around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a 'walking the fields'." The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.

> **AFTERNOON TEA** £60 per person

SERVED FROM 1PM TO 5PM Your choice of our selected tea varieties

A SELECTION OF DELICATE FINGER SANDWICHES

TRADITIONAL PLAIN & FRUIT SCONE Served with homemade strawberry preserve and clotted cream

OUR SELECTION OF FINE TEA PASTRIES

a	WHILE WINE (ABV: 12 - 13.5%)	175ml	250ml	750ml
ed , d, ie	SAUVIGNON BLANC, BOUCHARD FINLAYSON Walker Bay, South Africa	14.50	15.50	49
	CHARDONNAY KAAIMANSGAT, BOUCHARD FINLAYSON Overberg, South Africa	15.50	19.50	55
	CHARDONNAY MISSIONVALE, BOUCHARD FINLAYSON Walker Bay, South Africa	19	24	67
	ORMARINE L'ETANG DE SOL, PICPOUL DE PINET Languedoc-Roussillon, France	14	17	45
	NALS MARGRIED STELLA ALPINA, PINOT GRIGIO Trentino Alto Adige, Italy	14.50	17.50	47

175ml

250ml

750ml

WHITE WINE (ABV: 12 - 13 5%)

LITTLE PRINCE & PRINCESS TEA

£24.50 per child

JAM AND PEANUT BUTTER SANDWICHES, CUPCAKE AND ICE CREAM Served with a choice of hot chocolate or soft drink

NON-ALCOHOLIC BEVERAGES

COKE/DIET/ZERO COKE	330ML	5				
FEVER-TREE BEVERAGE SELECTION	200ML	5	CHAMPAGNE (ABV: 12%)	Glass 125ml	Half 325ml Bottle 750	ml
FRUIT JUICES Orange, apple, grapefruit		5	LANSON, LE BLACK RÉSERVE N.V.	21	70 1	30
Passion fruit, pineapple, tomato, cranberry		7	LANSON, BRUT ROSÉ N.V.	25	1	40
KINGSDOWN MINERAL WATER (330ML BOTTLE/700ML BOTTLE) Still or sparkling		4/8				
			SPARKLING WINE (ABV: 12%)	Glass 125ml	Bottle 750	nl
HOT BEVERAGES			ZARLINO, PROSECCO ASOLO DOC Veneto, Italy	13		60
CAFFÈ LATTE		6	,,			
CAPPUCCINO		6	LA GIOIOSA, ROSÉ PROSECCO DOC Veneto, Italy	13		60
CAFFÈ AMERICANO		6				
HOT CHOCOLATE		6	DESSERT WINES	Glass 125ml		
DOUBLE ESPRESSO		6	SAUTERNES, FRANCE	14		
ΜΑССΗΙΑΤΟ		6				
CORTADO		6				

ROOM SERVICE

Available between 11am - 10pm

SALADS AND SANDWICHES

SALADS AND SANDWICHES	5
CLASSIC CAESAR SALAD (24/7) Anchovies, croutons, and Parmesan cheese Add: chicken breast £6, smoked salmon £6, prawns £6	11
STRAWBERRY, FETA & QUINOA SALAD (VG) Toasted pecans, balsamic dressing	14
RCH SIGNATURE CHOPPED SALAD (GF) Egg, bacon, tomatoes, cheese, beetroot, chicken and avocado	20
STEAK BAGUETTE Caramelized onion, mushrooms, cheese	20
THE TOASTIE Ham, Swiss cheese, grilled white sourdough bread	12
TRADITIONAL CLUB SANDWICH Triple decker of crispy bacon, chicken, lettuce, tomato and ma On toasted white, brown or granary bread (Vegetarian option available)	18 ayonnaise
TRADITIONAL SANDWICHES (24/7) Smoked salmon with horseradish Croxton Manor cheese and pickle (V) Chicken & celery mayonnaise Roast ham with English mustard	12
Served with crisps and salad garnish LEOPARD BAR CHIPS	
CHUNKY CHIPS (VG)	5
CAJUN CHIPS (VG)	5
FRENCH FRIES (VG)	5

COMFORT FOOD

BEA TOLLMAN'S CHICKEN NOODLE SOUP (24/7) 🏓 Mini chicken pie	9
TRADITIONAL BATTERED COD & CHIPS Tartare sauce and traditional curry sauce	26
MAC 'N' CHEESE (V, 24/7) Tomato, garlic bread, salad garnish	16
THE MONTAGUE BURGER Brioche bun, relish, cheese, coleslaw, salad garnish	20
GRILLED CHICKEN & AVOCADO BURGER Pineapple chutney, coleslaw, side salad	20
BLACK BEAN BURGER (V) Brioche bun, avocado, tomato, chipotle sauce	20
PRAWN STROGANOFF (GF) Steamed rice	28
PASTA PRIMAVERA (VG) Summer vegetables, marinara sauce	20
DESSERTS	
CHOCOLATE CRÈME BRÛLÉE Pistachio shortbread	11
BEA TOLLMAN'S CHEESECAKE (24/7) 🥕 Seasonal fruit coulis	13
ICE CREAMS AND SORBETS (VG, GF, 24/7)	8
SELECTION OF BRITISH CHEESE (GF) Quince jelly, Scottish oatcakes	14

A favourite signature dish of Mrs T, our Founder and President.
(V) Vegetarian | (VG) Vegan | (GF) Gluten-free option available | (24/7) Dishes are available 24 hours