

The Montague

ON THE GARDENS

ROOM SERVICE MENU

For our restaurant à la carte menu, please contact us on ext. 416.

All spirits are served in 50ml measures and are available in 25ml measures.
All wines are available in 125ml measures.

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

 A favourite signature dish of Mrs T, our Founder and President

 These dishes are available 24 hours

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free option available

GOOD MORNING...

ENGLISH BREAKFAST

30.00

Includes your selection from the continental breakfast plus:

CRISPY BACON
BACK BACON
CUMBERLAND SAUSAGES
BUTTON MUSHROOMS
BLACK PUDDING
BAKED BEANS
GRILLED TOMATO
HASH BROWNS

and your choice of eggs:

SCRAMBLED, POACHED, FRIED,
BOILED EGGS, OMELETTE

Add a Breakfast Supplement

EGGS BENEDICT 10

WAFFLES 6

AMERICAN PANCAKES 6

SCRAMBLED EGG AND SALMON ON BAGEL 10

AVOCADO, SMOKED SALMON & POACHED EGGS
ON GRANARY BREAD 10

GLASS OF CHAMPAGNE

21.00

BEERS

PERONI *Italy, 5%* 7.00

TIMOTHY TAYLOR'S LANDLORD *England, 4.3%* 10.00

HOUSE SPIRITS

all spirits are served in 50ml measures

JAMESON *40% Alc. Vol.* 12.00

ABSOLUT VODKA *40% Alc. Vol.* 12.00

TANQUEREY *41.3 % Alc. Vol.* 12.00

HAVANA CLUB ESPECIAL *40% Alc. Vol.* 12.00

BOURBON

abv:40 / 50ml

MAKER'S MARK 12.00

COGNAC

abv:40% / 50ml

MARTELL VS 12.00

RÉMY MARTIN VSOP 17.00

LIQUEURS

abv:15-17.5% / 50ml

AMARETTO, TIA MARIA, BAILEYS, KAHLÚA,
GRAND MARNIER, COINTREAU

12

RED WINE

abv: 12-14%

175ml 250ml 750ml

HANNIBAL, BOUCHARD FINLAYSON

Walker Bay, South Africa

19.50 24.50 70

PINOT NOIR "GALPIN PEAK", BOUCHARD FINLAYSON

Hermanus, South Africa

21 27 78

MONTE TESSA, MONTEPULCIANO

Abruzzo, Italy

12 15 41

TAR & ROSES, SHIRAZ

Heathcote, Australia

14 17 48

MONTEVIEJO, FESTIVO MALBEC

Uco Valley, Argentina

17 21 58

ROSÉ WINE

175ml 250ml 750ml

BODEGA BAGORDI RIOJA ROSADO

Cosecha, Spain

13 16 40

CHELSEA WATER

St Martin Mediterranee, France

17 22 59

WHISPERING ANGEL

Côtes de Provence, France

15 18 50

CONTINENTAL

BREAKFAST

28.00

FRESHLY SQUEEZED FRUIT JUICES

*orange, grapefruit, apple, carrot,
cranberry, beetroot*

NATURAL YOGURT

FRUIT COMPOTE

MUESLI

PASTRIES;

DANISH/PAIN AU CHOCOLAT/CROISSANT

BREADS, BAGELS AND MUFFINS

SELECTION OF PREPARED FRESH FRUITS INCLUDING;
GALIONI & WATERMELON, ORANGE & GRAPEFRUIT SEGMENTS,

SELECTION OF BRITISH CHEESE SUCH AS SOMERSET BRIE, RED
LEICESTER, CHEDDAR WITH GRAPES

COLD MEATS AND FISH;
HAM, SALAMI, MORTADELLA
SMOKED SALMON

SELECTION OF CEREALS

Cornflakes, Special K, Bran Flakes

PORRIDGE;

PORRIDGE FRESHLY PREPARED WITH WATER OR MILK

AND SERVED WITH YOUR CHOICE OF:

DRIED APRICOT, SUNFLOWER OR CHIA SEEDS,
HONEY OR MAPLE FLAVOURED SYRUP

Gluten free bread is 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 IS SERVED

from 1.00pm to 5.00pm

AFTERNOON TEA

60

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

LITTLE PRINCE & PRINCESS TEA

24.50

*Jam and peanut butter sandwiches, cupcake and ice cream
served with a choice of hot chocolate or soft drink*

WHITE WINE

abv: 12-13.5%

175ml 250ml 750ml

BLANC DE MER, BOUCHARD FINLAYSON

Hermanus, South Africa

12 15 40

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 "SANS BARRIQUE", BOUCHARD FINLAYSON

Overberg, South Africa

14.50 17.50 49

CHARDONNAY "MISSIONVALE", BOUCHARD FINLAYSON

Walker Bay, South Africa

19 24 67

REGUTA, PINOT GRIGIO

Friuli-Venezia Giulia (DOC), Italy

12.50 15 43

SAINT-PEYRE, PICPOUL DE PINET

Languedoc-Roussillon, France

13.50 16.50 46

NON-ALCOHOLIC BEVERAGES

COKE/DIET/ZERO COKE

330 ml

5.00

FEVER-TREE BEVERAGE SELECTION

200 ml

5.00

FRUIT JUICES

orange, apple, grapefruit

7.00

passion fruit, pineapple,

tomato, cranberry

5.00

KINGSDOWN MINERAL WATER *or*
KINGSDOWN SPARKLING WATER

33cl bottle

4

70cl bottle

8

HOT BEVERAGES

6.00

CAFFÈ LATTE

CAPPUCCINO

CAFFÈ AMERICANO

HOT CHOCOLATE

DOUBLE ESPRESSO

MACCHIATO

CORTADO

CHAMPAGNE

abv: 12%

LANSON, LE BLACK RESERVE N.V.

Bottle, 750ml

130

½ Bottle, 325ml

70.00

Glass, 125ml

21.00

LANSON, BRUT ROSÉ N.V.

Bottle, 750ml

140

Glass, 125ml

25

SPARKLING WINE

abv: 12%

VILLA FOLINI, PROSECCO BRUT

Bottle, 750ml 60

Glass, 125ml 13

VILLA FOLINI, PROSECCO BRUT ROSÉ

Bottle, 750ml 60

Glass, 125ml 13

DESSERT WINES

125ml

SAUTERNES

France

14

ROOM SERVICE

Available between 11.00h and 22.00h
Dishes with this symbol are available 24 hours

SALADS AND SANDWICHES

MCCARTHY SALAD (GF)

egg, bacon, tomatoes, cheese, beetroot, chicken, avocado

20.00

CLASSIC CAESAR SALAD (V)

cherry tomatoes, croutons, Parmesan cheese

11.00

Add: chicken breast 6.00, smoked salmon 6.00, prawns 6.00

STEAK BAGUETTE

caramelized onion, mushrooms, cheese

20.00

THE TOASTIE

pastrami, Swiss cheese, sauerkraut, gherkin, grain mustard

14.00

TRADITIONAL CLUB SANDWICH

triple decker of crispy bacon, chicken, lettuce,

tomato and mayonnaise on

toasted white, brown or granary bread

(Vegetarian option available)

18.00

TRADITIONAL SANDWICHES

smoked salmon with horseradish chicken and celery mayonnaise
roast ham with English mustard Croxton Manor cheese and pickle (V)
served with crisps and salad garnish

12.00

LEOPARD BAR CHIPS

CHUNKY CHIPS (VG)
5

CAJUN CHIPS (VG)
5

FRENCH FRIES (VG)
5

COMFORT FOOD

BEA TOLLMAN'S CHICKEN NOODLE SOUP  
mini chicken pie
9.50


TRADITIONAL BATTERED COD & CHIPS
tartare sauce and traditional curry sauce
26.00

MAC 'N' CHEESE (V) 
tomato, garlic bread, salad garnish
16.00

THE MONTAGUE BURGER
brioche bun, relish, cheese, coleslaw, salad garnish
20.00



SON OF A GUN CHICKEN BURGER
brioche bun, relish, habanero, coleslaw, salad garnish
20.00

BEER & BLACK TREACLE CELERIAC STEAK BURGER (V)
brioche bun, mushroom ketchup, coleslaw, salad garnish
19.00

PRAWN STROGANOFF (GF) 
steamed rice
also available as a vegan option
24.00

DESSERTS

CHOCOLATE & RASPBERRY FONDANT 
Lime and mint crème fraîche
11

BEA TOLLMAN'S CHEESECAKE  
honeycomb ice cream & fruit coulis
13

ICE CREAMS AND SORBETS (VG, GF) 
8

SELECTION OF BRITISH CHEESE (GF)
quince jelly, Scottish oatcakes, marinated figs
14