

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

£30 person

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, 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

BEERS

PERONI, ITALY 5% 7

TIMOTHY TAYLOR'S LANDLORD, ENGLAND 4.3% 10

HOUSE SPIRITS

ABV 50ml

JAMESON 40% 12

KETEL ONE 40% 12

TANQUERAY 41.3% 12

HAVANA CLUB ESPECIAL 40% 12

BOURBON / TENNESSEE

ABV 50ml

BUFFALO TRACE 40% 12

COGNAC

ABV 50ml

MAXIME TRIJOL VS 40% 12

RÉMY MARTIN VSOP 40% 17

LIQUEURS

(ABV: 15 - 17.5%) 50ml

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

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

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

WHITE WINE (ABV: 12 - 13.5%)	175ml	250ml	750ml
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

NON-ALCOHOLIC BEVERAGES

COKE/DIET/ZERO COKE 330ML 5

FEVER-TREE BEVERAGE SELECTION 200ML 5

FRUIT JUICES
Orange, apple, grapefruit 5

Passion fruit, pineapple, tomato, cranberry 7

KINGSDOWN MINERAL WATER
(330ML BOTTLE/700ML BOTTLE)
Still or sparkling 4/8

HOT BEVERAGES

CAFFÈ LATTE 6

CAPPUCCINO 6

CAFFÈ AMERICANO 6

HOT CHOCOLATE 6

DOUBLE ESPRESSO 6

MACCHIATO 6

CORTADO 6

CHAMPAGNE (ABV: 12%) Glass 125ml Half 325ml Bottle 750ml

LANSON, LE BLACK RÉSERVE N.V. 21 70 130

LANSON, BRUT ROSÉ N.V. 25 140

SPARKLING WINE (ABV: 12%) Glass 125ml Bottle 750ml

ZARLINO, PROSECCO ASOLO DOC 13 60
Veneto, Italy

LA GIOIOSA, ROSÈ PROSECCO DOC 13 60
Veneto, Italy

DESSERT WINES Glass 125ml

SAUTERNES, FRANCE 14

ROOM SERVICE	
Available between 11am - 10pm	
SALADS AND SANDWICHES	
CLASSIC CAESAR SALAD (24/7) <i>Anchovies, croutons, and Parmesan cheese</i> <i>Add: chicken breast £6, smoked salmon £6, prawns £6</i>	11
STRAWBERRY, FETA & QUINOA SALAD (VG) <i>Toasted pecans, balsamic dressing</i>	14
RCH SIGNATURE CHOPPED SALAD (GF) <i>Egg, bacon, tomatoes, cheese, beetroot, chicken and avocado</i>	20
STEAK BAGUETTE <i>Caramelized onion, mushrooms, cheese</i>	20
THE TOASTIE <i>Ham, Swiss cheese, grilled white sourdough bread</i>	12
TRADITIONAL CLUB SANDWICH <i>Triple decker of crispy bacon, chicken, lettuce, tomato and mayonnaise</i> <i>On toasted white, brown or granary bread</i> <i>(Vegetarian option available)</i>	18
TRADITIONAL SANDWICHES (24/7) <i>Smoked salmon with horseradish</i> <i>Croxtan Manor cheese and pickle (V)</i> <i>Chicken & celery mayonnaise</i> <i>Roast ham with English mustard</i> <i>Served with crisps and salad garnish</i>	12
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) 🍲 <i>Mini chicken pie</i>	9
TRADITIONAL BATTERED COD & CHIPS <i>Tartare sauce and traditional curry sauce</i>	26
MAC 'N' CHEESE (V, 24/7) <i>Tomato, garlic bread, salad garnish</i>	16
THE MONTAGUE BURGER <i>Brioche bun, relish, cheese, coleslaw, salad garnish</i>	20
GRILLED CHICKEN & AVOCADO BURGER <i>Pineapple chutney, coleslaw, side salad</i>	20
BLACK BEAN BURGER (V) <i>Brioche bun, avocado, tomato, chipotle sauce</i>	20
PRAWN STROGANOFF (GF) <i>Steamed rice</i>	28
PASTA PRIMAVERA (VG) <i>Summer vegetables, marinara sauce</i>	20
DESSERTS	
CHOCOLATE CRÈME BRÛLÉE <i>Pistachio shortbread</i>	11
BEA TOLLMAN'S CHEESECAKE (24/7) 🍰	13
ICE CREAMS AND SORBETS (VG, GF, 24/7)	8
SELECTION OF BRITISH CHEESE (GF) <i>Quince jelly, Scottish oatcakes</i>	14