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 BACK BACON		TIMOTHY TAYLOR'S LANDLORD, ENGLAND 4.3%		10
CUMBERLAND SAUSAGES				
BUTTON MUSHROOMS		HOUSE SPIRITS	ABV	50ml
BLACK PUDDING		JAMESON	40%	12
BAKED BEANS		3,4,123311	1070	
GRILLED TOMATO HASH BROWNS		KETEL ONE	40%	12
		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 BUFFALO TRACE	ABV 40%	50ml
EGGS BENEDICT	10			
WAFFLES	6	COGNAC	ABV	50ml
AMERICAN PANCAKES	6	MAXIME TRIJOL VS	40%	12
SCRAMBLED EGG AND SALMON ON BAGEL	10	RÉMY MARTIN VSOP	40%	17
AVOCADO, SMOKED SALMON & POACHED EGGS ON GRANARY BREAD	10	LIQUEURS	(ABV: 15 - 17.5%)	50ml
GLASS OF CHAMPAGNE	21	AMARETTO, TIA MARIA, BAILEYS, KAHLÚA, GRAND MARNIER, COINTREAU		12

RED WINE (ABV: 12 - 14%)	175ml	250ml	750ml
GUFFETTO, MONTEPULCIANO Abruzzo, Italy	13	16	40
WIRRA WIRRA MVCG, CABERNET SAUVIGNON McLaren Vale, Australia	18	23	71
QUID PRO QUO, MALBEC Mendoza, Argentina	17	19	45
BERONIA RIOJA CRIANZA, CZA EDICION LIMITADA Rioja, Spain	20	24	52.50
ROSÉ WINE	175ml	250ml	750ml
WHISPERING ANGEL Grenache, Côtes de Provence, France	15	18	50
CHELSEA WATER St Martin Mediterranee, France	17	22	59

CONTINENTAL BREAKFAST

£28 per person

FRESHLY SOUEEZED FRUIT JUICES

Orange, grapefruit, apple, carrot, cranberry, beetroot

NATURAL YOGHURT FRUIT COMPOTE MUESLI

PASTRIFS

Pain au chocolat/croissant Breads, bagels and muffins

SELECTION OF PREPARED FRESH FRUITS INCLUDING:

Galia & 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 or pineapple, sunflower or chia seeds,

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

£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
CONDE DE CASTILLE, RIOJA BLANCO Rioja, Spain	12	15	40
ORMARINE SEA PEARL, PICPOUL DE PINET Cave de l'Ormarine, France	14	17	45
NALS MARGRIED, STELLA ALPINA, PINOT GRIGIO Trentino Alto Adige, Italy	14.50	17.50	47
BARON DE BAUSSAC Viognier, France	15	18	50
MISSIONVALE, CHARDONNAY BOUCHARD FINLAYSON Walker Bay, South Africa	19	24	67

NON-ALCOHOLIC BEVERAGES

COKE/DIET/ZERO COKE	330ML	5				
FEVER-TREE BEVERAGE SELECTION	200ML	5	CHAMPAGNE (ABV: 12%)	Glass 125ml	Half 325ml	Bottle 750ml
FRUIT JUICES Orange, apple, grapefruit		5	LANSON, LE BLACK RÉSERVE N.V.	21	70	130
Passion fruit, pineapple, tomato, cranberry		7	LANSON, BRUT ROSÉ N.V.	25	75	140
KINGSDOWN MINERAL WATER (330ML BOTTLE/700ML BOTTLE) Still or sparkling		4/8				
			SPARKLING WINE (ABV: 12%)	Glass 125ml		Bottle 750ml
HOT BEVERAGES			ZARLINO, PROSECCO ASOLO DOC Veneto, Italy	13		60
CAFFÈ LATTE		6	veneto, italy			
CAPPUCCINO		6				
CAFFÈ AMERICANO		6				
HOT CHOCOLATE		6	DESSERT WINES	Glass 125ml		
DOUBLE ESPRESSO		6	SAUTERNES, FRANCE	14		
MACCHIATO		6				
CORTADO		6				

COMFORT FOOD

ROOM SERVICE

Available between 11am - 10pm

SALADS AND SANDWICHES		BEA TOLLMAN'S CHICKEN NOODLE SOUP (24/7) 🥕 Mini chicken pie	9
CLASSIC CAESAR SALAD (24/7) Anchovies, croutons, and Parmesan cheese	11		
Add: chicken breast £6, smoked salmon £6, prawns £6		TRADITIONAL BATTERED COD & CHIPS Tartare sauce and traditional curry sauce	26
ROASTED BUTTERNUT SQUASH SALAD (VG) Hummus, feta, pine nuts and dates	14	MAC 'N' CHEESE (V, 24/7) Tomato, garlic bread, salad garnish	16
RCH SIGNATURE CHOPPED SALAD (GF) Egg, bacon, tomatoes, cheese, beetroot, chicken and avocado	22	THE MONTAGUE BURGER Brioche bun, relish, cheese, coleslaw, salad garnish	20
STEAK BAGUETTE Caramelized onion, mushrooms, cheese	20	GRILLED CHICKEN & AVOCADO BURGER Pineapple chutney, coleslaw, side salad	20
THE TOASTIE Ham, Swiss cheese, grilled white sourdough bread	12	BLACK BEAN BURGER (V) Brioche bun, avocado, tomato, chipotle sauce	20
TRADITIONAL CLUB SANDWICH Triple decker of crispy bacon, chicken, lettuce, tomato and mayonnaise On toasted white, brown or granary bread (Vegetarian option available)	18	PRAWN STROGANOFF (GF) Basmati rice	28
TRADITIONAL SANDWICHES (24/7) Smoked salmon with horseradish Croxton Manor cheese and pickle (V)	12	WILD MUSHROOM & TARRAGON RISOTTO (VG) Baby spinach, salsa verde	20
Chicken & celery mayonnaise Roast ham with English mustard		DESSERTS	
Served with crisps and salad garnish		BLACK FOREST GÂTEAU Raspberry sorbet crème fraîche	11
LEOPARD BAR CHIPS			
CHUNKY CHIPS (VG)	5	BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (24/7) 🥕 Honeycomb ice cream	13
CAJUN CHIPS (VG)	5	ICE CREAMS AND SORBETS (VG, 24/7)	8
FRENCH FRIES (VG)	5	SELECTION OF BRITISH CHEESE (GF) Quince jelly, Scottish oatcakes	14