montagu's



COFFEE | TEA | CAKES | BREAKFAST | LUNCH | DINNER | CHAMPAGNE | SNACKS | WINE | BEER

MENU

WHILE YOU WAIT

Locally baked artisan bread, Hampshire extra virgin rapeseed oil, Longman butter, balsamic

£2

CHEF'S SANDWICHES

Served with a salad garnish

Add Skinny fries £3.00 Add Triple cooked chips £3.50

CHICKEN & CHORIZO & garlic mayonnaise in toasted ciabatta

£7

SMOKED SALMON & CREAM CHEESE & watercress in malted grain

£7

FLAT MUSHROOM & MOZZARELLA (V) & pesto in toasted ciabatta

£6

LOCALLY MADE SAUSAGE & onion marmalade in white bread

£6

SALAD

CAESAR SALAD £9

Cos lettuce, chicory, parmesan, anchovy, herb crouton & Caesar dressing

Add chicken **£3** Add smoked salmon **£4**

COBB SALAD £9

Cos lettuce, cucumber, endive, blue cheese, pickled egg & French dressing

Add chicken £3 Add smoked salmon £4

Montagu's chefs prepare your order in a kitchen where NUTS & other allergenic ingredients are used. We therefore cannot guarantee that products served in this area will not contain traces of these allergens. If you have an allergy or intolerance, please inform the team before you order your food and drinks or ask if you require any further information.

V = suitable for vegetarians.

STARTERS & LIGHT BITES

HOMEMADE SOUP OF THE DAY served with artisan bread

£6

SMOKED BEETROOT (V)

ricotta, raspberry vinaigrette, truffle oil & hazelnut dust

FRIED DUCK EGG

jalapeno waffle, bacon jam, mustard maple syrup & blueberry coulis

CHICKEN, TARRAGON & CHERVIL BON BON

tomato & caper tartare, Secrett's Farm mixed leaf & basil oil **£7**

CRAYFISH TAIL SALAD sun kissed tomato & herb crouton

SCOTTISH SMOKED SALMON & SPRING ONION FISH CAKE garlic mayonnaise & kimchi

BOARDS

PLOUGHMAN'S

Chicken bon bon, honey roasted ham, pickled egg, chicken Caesar, Goldminster cheddar, piccalilli & artisan breads

£15

SEAFOOD

Crayfish tail salsa, smoked salmon, salmon fishcake, beer battered haddock finger, tartar sauce, kimchi & artisan breads

£15

IL MEZZE

Cured meats, sun kissed tomato, feta, olives, pesto & artisan breads

BAR | RESTAURANT OF THE YEAR The News, Portsmouth Retail & Leisure Awards 2015



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MENU

MAINS

POTATO GNOCCHI (V)

green pesto, Rosary goat's cheese & sun kissed tomato **£6** starter | **£12** main

MONTAGU'S VEGETARIAN BURGER (V)

baked flat mushroom & glazed Rosary goat's cheese in a sourdough bun with tomato, red onion & lettuce, served with coleslaw, chutney & skinny fries

£1

RINGWOOD ALE BATTERED HADDOCK FILLET

triple cooked chips, crushed minted pea & home made tartar sauce

£11

MARKET FRESH CATCH OF THE DAY

Please ask a member of our team or see our blackboard for details

£Market Price

DUCK BREAST

caramelised peach, quinoa & pumpkin seed salad, mango, chilli & lime salsa & blueberry dressing

£16

CHICKEN KIEV

gremolata potato, sauté fine green bean & tomato & red pepper pesto

£15

PORK BELLY

crayfish tail salsa, summer slaw, dukkah & spicy citrus dressing

£16

MONTAGU'S

GOURMET 80Z STEAK BURGER

in a sourdough bun with tomato, red onion & lettuce, served with coleslaw, chutney & skinny fries

£12

(Add bacon £1 ½, Swiss cheese £1 ½, Blue cheese £1 ½, Kimchi £1 ½, Fried free range egg £1 ½, Add 2 items £2)

Please allow 15 minutes cooking time for our delicious burger

SCOTTISH 80Z FILLET STEAK

triple cooked chips, roasted cherry vine tomato, baked flat mushroom, watercress Choice of pepper sauce, red wine jus or béarnaise sauce

£24

'HAM, EGG & CHIPS'

honey roasted ham, triple cooked chips, fried local farm duck eggs

£11

SEE ALSO OUR CHEF'S SPECIALS BOARD

(V) suitable for vegetarians

SIDES

TRIPLE COOKED CHIPS (V)

£3.50

HOUSE SALAD (V)

£3

KIMCHI (V)

£3

SAUTE FINE GREEN BEAN (V)

£3

SUMMER SLAW & DUKKAH (V)

£3

SKINNY FRIES (V)

£3

FANCY DESSERT?

PLEASE ASK TO SEE OUR Cheese & Puddings Menu

INDULGENT AFTERNOON TEA

at Montagu's

Includes

Traditionaļ fiņger sandwiches

Scottish smoked salmon, Wiltshire cured ham & Free range egg mayonnaise

Handmade patisserie

Fresh fruit tartlet, chocolate eclair, macaroon, fruit scone served with Cornish clotted cream & fruit jam

Served with

Choice of teas & coffees
£15.00 PER PERSON
(minimum of 2)

Served Monday to Friday 3.00pm to 5.00pm

To make your reservation, please telephone 01489 575 047 or visit us in store