

WINTER

STARTERS

CREAM OF AUBERGINE SOUP
with candied onion and toasted cumin
7.5

H. FORMAN & SON SMOKED SALMON
with traditional garnish
16.75


SEARED SCALLOPS
with apple, walnut, beetroot and horseradish
12.25

BLACK PUDDING SCOTCH EGG
with chive mayonnaise
10.5

SALADS

GOAT'S CHEESE CAESAR SALAD
with roasted tomatoes and Parmesan crisp
12.75

CHARRED SUPERFOOD SALAD
with grapefruit vinaigrette
9.5

MCCARTHY SALAD 
*with chicken, smoked bacon, avocado, beetroot, egg
and cheese*
18.25


CRISPY CURED HAM
fig and fennel with lemon and balsamic dressing
9.5

MAIN COURSES

DUCK COTTAGE PIE 
with seasonal vegetables
21.75

RUMP OF LAMB
with dauphinoise potatoes, courgette and tomato
21.5

PAN FRIED SEA BASS
with oyster cream sauce, braised savoy cabbage
21.75

PRAWN STROGANOFF 
with basmati rice
22.5

PUMPKIN RAVIOLI
*with sage butter, toasted pine nuts and rocket
leaves*
15.5

FROM THE GRILL

10oz SIRLOIN STEAK
*with Portabella mushrooms,
béarnaise sauce and chunky chips*
34

14oz BARNESLEY LAMB CHOP
with vine tomatoes and chunky chips
26


8oz MONTAGUE BURGER
*in a brioche bun with coleslaw
and chunky chips*
18.5

BEETROOT AND CHICKPEA BURGER
with cheese, avocado and chunky chips
16.25

SIDE DISHES

*Chunky chips; Sweet potato fries; Creamed spinach;
Portabella mushrooms; Seasonal vegetables;
Sweet potato mash with lime salsa;
Green salad; Mixed salad*

4

 Denotes a favourite recipe of Bea Tollman, our Founder and President.

V.A.T included at the current standard rate. All prices are subject to a discretionary 12.5% service charge. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. 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.

Free Wi-Fi throughout the hotel – use your email address to log in.



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Montague on the Gardens Hotel



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