MONTAGU'S MEWS

BAR • DINING • GARDEN

Lunch Menu

Chef's Choice

Snacks & Bread

Our selection of signature, handcrafted breads, Croxton Manor salted butter £9 (v)

Smoked haddock & sweet potato fritters, spiced aubergine puree £7

Godminster cheddar gougères, walnut ketchup £7 (v)

Gordal olives £6 (ve)

Small Plates

Celeriac soup, apple, truffle oil £13 (v)

Cobble Lane charcuterie selection, pickles, rye sourdough £15

Potted hot smoked Scottish salmon, cornichon, lavosh £15

Salads

Chicken Caesar salad, 24-month aged Parmesan, anchovy, sourdough crouton £16/£26

Roasted Bromham beetroot, tahini yoghurt, chicory, beetroot vinaigrette £15/£25 (v)

Mains

30-day aged beef rib-eye, peppercorn sauce, onion confit, rosemary salted hand cut chips £48

Confit duck leg, spiced lentils, buttered savoy cabbage £26

Loch Duart salmon, baked fennel, bois boudran sauce £28

Potato gnocchi, grilled halloumi, roasted tomato sauce £18 (v)

Parsnip & butternut squash cassoulet, gremolata, kale £18 (ve)

Croque Monsieur, mustard mayonnaise, fries £15

Sides

Hand-cut chips, rosemary salt £8 (ve)
Leek vinaigrette £7 (ve)
Honey roasted parsnips £7 (v)

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £14 (v)
Honey parfait, yoghurt sorbet, butterfly sorrel £13 (v)
Dark chocolate brownie, clotted cream £14 (v)

Cheese

British cheeses, quince jelly, toasted fruit loaf. Choose three for £15 or the full selection for £25.

Keens Cheddar - Unpasteurised cow's milk, mature Cheddar, Somerset
Golden Cenarth - Pasteurised cow's milk, washed rind, Carmarthenshire
Rachel Reserva – Unpasteurised goat's milk, semi-hard, washed rind, Somerset
Devon Blue - Pasteurised cow's milk, age 4-6 months, Devon
Wigmore - Pasteurised ewe's milk, semi-soft, Berkshire

Please let us know if you have any dietary requirements before ordering.
A discretionary 12.5% service charge will be added to your bill.