

## SUMMER

### STARTERS

- AUBERGINE, CARROT AND COURGETTE SOUP  
6.5
- H. FORMAN & SON SMOKED SALMON  
*with traditional garnish*  
14
- BLACK PUDDING SCOTCH EGG  
*with garlic mayonnaise*  
9.5
- SPICED CAULIFLOWER WITH HUMMUS  
*and flat bread, pomegranate dressing*  
8.5

### MAIN COURSES

- BATTERED FISH AND CHIPS  
*served with mushy peas and tartar sauce*  
16
- PRAWN STROGANOFF   
*cooked with cream, mushrooms and brandy, served  
with basmati rice*  
19
- LINGUINE PRIMAVERA  
*in a white wine cream sauce with pesto*  
15

### SALADS

- BABY BEETROOT SALAD  
*and tomato, lentils and quinoa*  
8.5
- MCCARTHY SALAD   
*beetroot, chicken, egg, bacon, cheese,  
tomato and avocado*  
16.5

### FROM THE GRILL

- 10oz SIRLOIN STEAK  
*with Portabella mushrooms,  
béarnaise sauce and chunky chips*  
32
- 8oz MONTAGUE BURGER  
*in a brioche bun with grilled onion, coleslaw  
and chunky chips*  
16
- 8oz BEETROOT AND CHICKPEA BURGER  
*in a brioche bun with Swiss cheese  
and chunky chips*  
15

### DESSERT

- BEA TOLLMAN'S BAKED VANILLA CHEESECAKE   
*with honeycomb ice cream*  
7.5
- BEA TOLLMAN'S RICE PUDDING   
*with candied nuts and caramel sauce*  
7.5
- ASSORTED ICE CREAMS  
& SORBETS  
6.5
- SELECTION OF BRITISH CHEESE  
*with quince jelly and Scottish oatcakes*  
10.5

 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.

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Montague on the Gardens Hotel



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