

Starters

Thai Crispy Duck Oriental vegetables, sweet chilli and sesame oil dipping sauce, pancake cones	£8.50	Seared Cornish Scallops Red lentil dhal, onion and cumin bhaji, pickled carrots, mango and coriander jam	£10.00
Chicken Liver and Black Truffle Parfait Brioche, sultana purée, sauternes jelly, port syrup	£7.00	Line Caught Mackerel and Horseradish Fishcake Rhubarb chutney, watercress salad, smoked garlic mayonnaise	£7.00
Roasted Loin of Wild Rabbit Confit duck leg and pearl barley, fig and aged balsamic syrup, pancetta crisps	£8.00	Szechuan Pepper Crusted Tuna Loin Mouli vegetable wraps, flying fish tobiko, black bean sauce	£9.00
Soft Poached Duck Egg Florentine (v) Baby spinach, toasted muffin, hollandaise sauce	£7.00	Lobster and Crab Salad Avocado purée, lemon crème fraîche, pea shoots, white balsamic	£11.00

Oysters

Served traditionally
(with Tabasco and Worcester sauce)
or
Rockefeller
(grilled with a herb crust)

each £2.50
3 for £6.00 6 for £10.50

Grilled Lobster

Triple cooked chips,
asparagus and rocket salad,
hollandaise sauce

half £17
whole £32

Shellfish Platter

Scallops, whole tiger prawns, crispy squid,
langoustines, mussels and
Rockefeller oysters

£20
Great as a starter for two or a
main course for one.

Mains

Cotswold Beef Wellington Truffled dauphinoise potatoes, baby carrots and turnips, blue cheese beignets, herb mustard, Madeira jus	£24.00	Monkfish Loin in Serrano Ham Creamed Potatoes, French beans, crispy pancetta, confit grelot onions, carrot purée, thyme and red wine sauce	£20.00
Free Range Breast of Duck Orange braised red cabbage, sweet potato mash, soy glazed shiitake mushrooms, star anise and red wine sauce	£19.00	Seared Fillet of Seabass Thai flavours, sweet and sour pak choi, tempura chilli squid, pink sushi ginger, crispy seaweed, sour plum sauce	£18.00
Roasted Loin of Pork Slow braised pork belly, quail Scotch egg, celeriac creamed potato, kale, apple and vanilla purée, red wine and sage jus	£18.00	Pan Fried Fillet of Salmon Smoked new potato salad, salmon and dill mousse, creamed ruby chard, brown shrimp and chive hollandaise	£17.00
Wild Mushroom Tortellini (v) Mozzarella nuggets, herb crisps, pecorino and poppy seed wafers, gruyère sauce	£15.00	Pan Fried Whole Lemon Sole Saffron potatoes, peas and asparagus, sauté girolles, lemon and parsley butter sauce	£19.00
Chargrilled 21 Day Aged Angus Beef 7oz Fillet Steak 8oz Sirloin Steak	£24.00 £18.00		

Tripled cooked chips, tomatoes, field mushroom, peppercorn sauce or béarnaise

Side Dishes

Triple Cooked Chips	£3.50
Truffled Dauphinoise Potatoes	£3.50
Creamed Potatoes	£3.50
French Beans and Baby Carrots	£3.50
Rocket and Parmesan Salad	£3.50

Desserts

Chocolate Fondant Caramel sauce, hazelnuts, white chocolate chip ice cream	£7.00	White Chocolate and Raspberry Trifle Vanilla custard, raspberry jelly	£6.00
Winter Hedgerow Berry Pudding Sour cherry purée, poached baby apples, Cornish clotted cream	£6.00	Rhubarb and Stem Ginger Crème Brûlée Ginger snap biscuit	£6.00
Honey and Pecan Tart Lemon curd, blackberry milkshake	£6.00	Selection of Ice cream and Sorbets Fresh fruit coulis	£5.00
Tiramisu Cheesecake Espresso and amaretto jelly, biscotti and vanilla bean ice cream	£6.00	Selection of English Cheeses Sour dough and rye wafers, apple and real ale chutney, dried apricots and walnuts	small £8.00 large £12.00

Monty's
bar & brasserie

*Please notify your waiter if you are allergic to nuts, dairy, wheat or have any other allergies. We cannot guarantee traces of nuts will not be found in our food.
A 10% discretionary service charge will be added to all bills*

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