

Starters

Thai Crispy Duck Oriental vegetables, sweet chilli and sesame oil dipping sauce, pancake cones	£8.50	Seared Half Shell Scallops Lime and coriander butter	£10.00
Pork Belly and Crackling Watercress and apple salad, potato crisps, apple purée	£7.50	Crispy Chilli Cornish Squid Sweet chilli mayonnaise	£8.00
Trio of Goats Cheese (V) Goats cheese bruschetta, goats cheese fritter, goats cheese panna cotta, with pickled beetroot	£9.00	Spiced Soft Shell Crab Roast garlic lentils, Asian slaw, cucumber and yoghurt dressing	£9.00
Wild Mushroom Risotto (V) Parmesan shavings, truffle oil	£7.00	Monty's Fishcake Salmon and smoked haddock, lemon beurre blanc	£7.50

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

Shellfish Platter

£20.00

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

Half shell scallops, whole tiger prawns, razor clams, langoustines and Rockefeller oysters.
All roasted in their shells with garlic and herb butter sauce.

Mains

Beef Wellington Creamed potato, chantenay carrots, red wine sauce	£24.00	Whole Lemon Sole 'Meuniere' Roast new potatoes, wilted spinach, nut brown butter	£19.00
Duo of Cotswold Lamb Slow cooked shoulder, pan fried chop, dauphinoise potato, savoy cabbage	£18.00	Medley of Day Boat Fish New potatoes, samphire grass, vermouth cream sauce	£18.00
Corn Fed Chicken Lemon and herb crust, tender stem broccoli, lyonnaise potatoes, garlic butter	£14.00	Roasted Monkfish Pork belly, potato purée, French style peas, red wine sauce	£19.00
Butternut Squash Ravioli (V) Sage and garlic butter, rocket leaves	£12.00	Fillet of Sea Bass Shellfish bouillabaisse, saffron potatoes, croutons and rouille	£17.00
Chargrilled 21 Day Aged Angus Beef			
7oz Fillet Steak	£24.00		
8oz Sirloin Steak	£18.00		
8oz Rib-Eye Steak	£18.00		
Triple cooked chips, tomatoes, field mushroom, peppercorn sauce or béarnaise sauce			

Desserts

Monty's Dessert Selection Perfect for a table to share	£15.00	Vanilla Crème Brûlée Made with Madagascan vanilla	£6.00
Chocolate Fondant Malted chocolate ice cream	£7.00	Raspberry Mille Feuille White chocolate cream, raspberry purée	£6.00
Panettone Bread and Butter Pudding Rum and raisin ice cream	£6.00	Selection of Ice Cream and Sorbet Fresh fruit coulis	£5.00
Banana and Caramel Cheesecake Peanut butter ice cream	£6.00	Selection of Artisan Cheeses Wheat crackers, home-made chutney	
		Small	£8.00
		Large	£12.00

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

