

Monty's

bar & brasserie

DIETARY REQUIREMENTS

OTHER MENUS AVAILABLE:
VEGETARIAN, VEGAN,
GLUTEN FREE, DAIRY FREE.

OTHER DIETARY REQUIREMENTS
CAN ALSO BE CATERED FOR -
PLEASE ASK.

PRE DINNER COCKTAILS

COUNTRYSIDE 75 HENDRICKS, APPLE CHUTNEY, LIME, ROSE WATER, PROSECCO 9

CHATEAUX DAIQUIRI PINK PEPPERCORN WHITE RUM, MANGO JUICE, CHILLI SYRUP, LEMON 8

STARTERS

PEA AND MINT SOUP (V)	5.5
<i>Mint oil, chive crème fraîche</i>	
STEAK TARTARE	7 11
<i>Egg yolk, gherkins, capers, shallots</i>	
HAM HOCK TERRINE	7
<i>Italian mustard fruit, toasted sourdough, cornichons, sweet mustard dressing</i>	
CRISPY DUCK SALAD	8 15
<i>Watercress, mooli, coriander, duck dressing, Asian pancakes</i>	
MONTY'S SHRIMP COCKTAIL	9 16
<i>Martini sauce, baby gem, cucumber, red onion</i>	

BEETROOT AND BOURBON SALMON GRAVLAX	8
<i>Orange and rocket salad, beetroot vinaigrette</i>	
SEARED SCALLOP MILLE FEUILLE	11
<i>Black pudding crisp, tomatoes, lemon and dill butter</i>	

STARTER SHARING PLATTER

12 PER PERSON (MINIMUM 2 PEOPLE)

*Ham hock terrine, crispy duck salad, Monty's shrimp cocktail,
beetroot and bourbon salmon gravlax*

MAINS

PAN ROASTED RUMP OF LAMB	20
<i>Ratatouille, pommes fondant, lamb jus</i>	
MONTY'S BEEF WELLINGTON	27.5
<i>Mushroom, spinach, pomme purée (please allow 25 minutes cooking time)</i>	
GRILLED SPATCHCOCK CHICKEN	18
<i>Spiced glaze, roasted Parisienne potatoes, mixed leaf salad</i>	
MONTY'S BEEF BURGER	14
<i>Grilled bacon, mature gouda, dill pickles, sesame bun, hand cut chips, salad</i>	
PAN FRIED SEABASS FILLET	20
<i>Chorizo, tomato, aubergine, black olives, basil</i>	

BAKED COD FILLET	21
<i>Yellow miso glaze, pak choi, crab, glass noodles, dashi broth, black sesame seeds</i>	
CHAR-GRILLED 28 DAY DRY AGED BEEF	
<i>Triple cooked chips, grilled tomato, flat mushroom, watercress</i>	
8 OZ RUMP 18.5 10 OZ SIRLOIN 24 10 OZ RIB EYE 25 7 OZ FILLET 27	
SAUCES <i>béarnaise, peppercorn, diane, chimichuri, blue cheese</i>	

PLATTER AND WINE TO SHARE

COTE DE BOEUF 60 | CHATEAUBRIAND 65

*Triple cooked chips, grilled tomato, flat mushroom, watercress,
a choice of béarnaise, peppercorn, diane, chimichurri, blue cheese
and a bottle of Calia, Argentinian Malbec*

MAIN SEAFOOD SHARING PLATTER

20 PER PERSON (MINIMUM 2 PEOPLE)

*Scallops, clams, crevettes, seabass, Monty's shrimp cocktail, seasonal leaf salad,
white wine sauce, samphire and a side order of your choice.*

SIDE DISHES

TRIPLE COOKED CHIPS WITH TRUFFLE SALT	3
CREAMED POTATO WITH CHIVES	3.5
GREEN BEANS WITH CONFIT SHALLOT	3.5
PAK CHOI WITH GARLIC AND OYSTER SAUCE	4
MIXED LEAF SALAD WITH LEMON VINAIGRETTE	4
FRESH PEAS, BROAD BEANS AND BACON	3.5
TENDER STEM BROCCOLI, PINE NUTS, BLUE CHEESE	4

DESSERTS

POACHED RHUBARB AND ROASTED PEACH CRUMBLE	7
<i>Baked rolled oat crumb, custard ice cream</i>	
TONKA BEAN BUTTERMILK PANNA COTTA	7
<i>Apple, caramel, rosemary shortbread</i>	
FRESH STRAWBERRIES	7.5
<i>Marscapone sorbet, strawberry soup, meringue shard</i>	
CHOCOLATE AND BANANA FONDANT	8
<i>Vanilla ice cream (please allow 15 minutes cooking time)</i>	
MONTY'S KNICKERBOCKER GLORY	7.5
SELECTION OF ARTISAN CHEESES	SMALL 8 LARGE 12
<i>Grapes, celery, apple, chutney, biscuits</i>	
SHARING PLATE FOR TWO	15
<i>A selection of mini desserts to share, or not!</i>	

Allergy advice All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

A 10% discretionary service charge will be added to all bills.