



Seasonal British
flavours inspired by
Chartwell Gardens

THE *MONTAGU*
KITCHEN

TO START

Poached Lobster <i>Samphire and potato salad, grapefruit, nasturtium, vanilla mayonnaise</i>	16
Heritage Tomato Salad ^V <i>Crispy quinoa, whipped sour cream cheese, homemade mint oil</i>	11
16 Hours Cured Salmon \mathcal{M} <i>Pickled cucumber, confit tomato, radish, crispy skin & National Trust cider Horseradish mustard</i>	13
Rabbit Loin Roulade <i>Caramelized figs, chestnut purée and National Trust cider apple jelly</i>	14
Warm Textures of Broccoli and Courgette \mathcal{M} ^V <i>Hazelnut cream, ginger crumble and parmesan crisp</i>	12
Chartwell Garden Salad \mathcal{M} ^V <i>Curly endive, lamb lettuce, cicely, new season figs, Granny Smith apple, candid walnuts and Clawson Blue Stilton cheese</i>	12

MAINS

Steamed Brixham Turbot <i>Swiss chard, fondant celeriac, razor clams, tomato and grape salad</i>	26
Guinea Fowl Breast <i>Baked butternut squash, wilted spinach, red wine sauce and crispy skin</i>	24
Slow-cooked Lamb Cannon \mathcal{M} <i>Celeriac purée, broccolini, sundried tomato dumplings, lamb sauce</i>	29
Homemade Marmalade Glazed Pork Belly \mathcal{M} <i>12 hour slow-cooked pork belly, braised kale with barley and herbs, seasonal vegetables, red wine jus</i>	23
Roasted Portobello Mushroom ^V <i>Garden peas, keen cheddar, lime and charred corn, beetroot ketchup</i>	16
Seared Wild Sea Bass Fillet <i>Fennel & potato gratin, pan fried snap peas & carrots, cucumber, capers, gherkin & lemon</i>	24

SIDE DISHES

Roasted Potatoes <i>Smoked paprika and olive oil</i>	4
Steamed Seasonal Vegetables <i>Herbs and garlic</i>	
Roasted Apple and Fennel with Clawson Blue Stilton Cheese	
Pan Fried Spinach with Grated Nutmeg	
Creamy Mash	

FROM THE JOSPER GRILL

Beech and oak charcoal fired oven

Smoked Aubergine and Creamy Fennel Heart ^{VG GF} <i>Mint oil, pine nut and sage from Chef's rooftop garden</i>	16
Whole Dover sole	39
Tiger prawns ^{GF}	36
21 Days Dry Aged Heritage Beef Tenderloin ^{GF}	39
21 Days Dry Aged Heritage Beef Rib Eye ^{GF}	36
Corn Fed Free Range Baby Chicken	26
Sauces to choose from: <i>Peppercorn, Red wine, Béarnaise ^{GF}, Lemon, chives & parsley ^{GF}, Gherkins & capers</i>	

DESSERTS

Raspberry Rose Bakewell Tart \mathcal{M} <i>Homemade English honey ice cream</i>	7
Chartwell Chocolate Wall <i>Caramelized bananas and banana ice cream</i>	
English Custard Tart <i>Earl Grey & Churchill Port poached pears, blackcurrant and vanilla sauce</i>	
Apple & Walnut Charlotte \mathcal{M} <i>Purée Granny Smith sauce, smoked cinnamon ice cream</i>	
Montagu's Sticky Date Pudding <i>Vanilla ice cream and toffee sauce</i>	
Vegan Trio with Seasonal Fruit ^{VG} <i>Activated cashew nut passionfruit cheesecake, coconut macaron, mango sorbet</i>	

DESSERT TROLLEY

Available for lunch only

The Montagu Kitchen signature apple pie	
Daily home baked cake	
<i>Served with a selection of condiments including fresh cream and ice-cream</i>	

CHEESE

Selection of British Cheeses <i>Keen Cheddar, Somerset Brie, Golden Cross Goat Cheese, Clawson Blue Stilton</i>	16
<i>Served with salty crackers and homemade blackcurrant chutney</i>	

THE MONTAGU KITCHEN SET MENU

2 courses £20
3 courses £25

Available for lunch & dinner

Starters

*Seasonal Soup of the day ^V
Montagu Salad ^V*

Mains

*Homemade Fish Pie
Slow-cooked lamb shoulder
Vegetarian option available from the a la carte menu ^V*

Dessert

Daily home baked cake

CHEF'S SPECIAL

For daily Chef's recommendation, please ask your waiter.

SIGNATURE COCKTAILS 14

Clementine Chase

Vodka, Rose Water, Lemon Juice, Simple Syrup, Rose Lemonade

Lavender Sour Field

Chase Gin, Lavender Syrup, Lemon Juice, Egg white

Chartwell Preserve

Chase Marmalade Vodka, Lemon Juice, Elderflower Cordial, Orange Preserve

Roses & Apples

Hendricks Gin, Lemon Juice, Elderflower Cordial, Rose Water, Chartwell Garden Apple Juice

\mathcal{M} The Montagu Kitchen's Most Loved

^V Vegetarian ^{VG} Vegan ^{GF} Gluten Free

*Children under the age of 12 receive a 50% discount.
All prices include VAT.
An optional 12.5% service charge will be added to your bill.*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.