

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- South coast fishcakes, slow cooked egg, smoked cream, dill oil, granny smith - 8.00
Cauliflower velouté, caramelized florets, pickled slices, golden raisins,
chive crème fraiche (V)(GF) - 6.50
- Braised ox cheek, sourdough crumpet, welsh rarebit, pickled carrot & shallot salad 8.00
BBQ celeriac, burnt apple puree, hazelnut, caper berry, raisin, Barkham Blue,
mustard dressing (V)(GF)(N) - 7.50
- Smoked ham hock & confit pork terrine, piccalilli, apple puree, sourdough toast - 7.00
Classic Chicken Caesar, cos lettuce, hen's egg, parmesan, croutons, anchovies - 7.50

MAINS

- 8oz sirloin Steak, truffled Old Winchester chips, kale & onions, 'The Montfort' butter (GF) - 21.00
Poached pollock, chorizo & butterbean cassoulet, saffron aioli, parsley crumb -16.50
Chalk stream trout, Bombay potatoes, spinach, smoked trout samosas,
cumin & lemongrass velouté - 17.50
- Braised lamb belly, goat's cheese bubble & squeak, carrot, salsify, spring onions,
lemon & parsley jus - 16.00
- Goosnargh duck breast, pomme anna, beetroot & rhubarb ketchup, grilled cabbage,
dukkah, star anise jus (GF)(N) - 18.00
- Potato gnocchi, butternut squash, king oyster mushrooms, sage,
Old Winchester crisps, cep sauce (V) - 13.00

SIDES

- 3.00
- Hand cut chips (V)(GF)
- Truffled Old Winchester chips (V)(GF)
- Skinny fries (V)(GF)
- Mixed leaves, house dressing, shallots & chives (v)(GF)
- Kale & onions (V)(GF)
- Honey roast root vegetables (V)(GF)

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

THE
MONTFORT
at Stanbridge Earls