

LUNCH

Monday to Saturday 12 – 2.30pm

STARTERS

- Sautéed king prawns, sourdough crumpet, samphire, beurre blanc, caviar - 9.00
Wild garlic & potato velouté, poached duck egg, crispy leeks, chive oil (V)(GF) - 7.50
Confit duck & prune terrine, rhubarb, duck fat carrot, savoury granola (n) 8.00
Hampshire asparagus, watercress & apple salad, duck egg dressing, toasted hazelnuts (V)(N)(GF) - 8.00
Beetroot cured Chalk Stream trout, horseradish cream, chervil emulsion, pickled beetroot dressing, crispy skin (GF) - 8.50

SANDWICHES

- Rump of Hampshire beef, onion marmalade, mustard mayo, watercress, balsamic dressing - 7.50
Prawn marie rose, shredded gem, pickled cucumber, sliced tomato - 8.00
Welsh rarebit, spiced pear chutney (V) - 7.00
served on white or granary bloomer, with dressed mixed leaves & vegetable crisps

CLASSICS

- The Montfort Fish pie; trout, hake, smoked haddock and king prawn, seasonal greens - 11.50
Chicken Caesar, cos lettuce, hen's egg, parmesan, croutons, anchovies - 9.25/13.00
Beer battered haddock, triple cooked chips, mushy peas, tartare sauce, charred lemon - 13.00
8oz Hampshire ribeye, triple cooked chips, spring vegetable salad, wild garlic butter (GF) - 21.00
Spring vegetable risotto, Old Winchester, salsa verde, peashoots (v)(gf) 11.50

MAINS

- Chalk stream trout, jersey royals, spinach, radishes, crispy bacon, asparagus velouté (GF) - 17.50
Cod fillet, almond crust, wild garlic gnocchi, broccoli, pickled cucumber, brown shrimp (N) - 16.50
Hampshire lamb rump, fondant potato, baby carrots, fennel, carrot top salsa verde (GF) - 17.00
Romsey pigeon breasts, confit leg vol au vent, beetroot, charred shallots, port jus 16.50
Wild nettle pappardelle, oyster mushrooms, gremolata, sourdough crumbs (V) 12.00

SIDES

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| Triple cooked chips (V)(GF) | Mixed leaves, house dressing, shallots & chives (V)(GF) |
| Jersey royals, wild garlic butter (V)(GF) | Carrots & beets, salsa verde (V)(GF) |
| Bistro fries (V)(GF) | Spring vegetable salad (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