

THE MONTAGU

KITCHEN

Sustainability is changing the way we see things. We take the ingredients from our land and sea, treat them with care and love, utilising each part to extract the best taste and experience.

In our seasonal ingredient driven kitchen we let the produce do the talking. The menu is developed seasonally, based on the best of UK produce.

Inspired by the seasonality of Chartwell Gardens, former residence of SWC for more than 45 years.

PROLOGUE - TO GRAZE AND SHARE

MANZANILLA [∇] [✳] [🥚] [🌱] £4
Green olives, brine cured

ROSEMARY SOURDOUGH [∇] £4
Netherend farm salted butter

THE CHURCHILL CUCUMBER [✳] [∇] £5.5
Smetana, curry, honey

SAFFRON ARANCINI [∇] £9
Truffle mayo, chive

CRISPY ANNA POTATO £7
"Duo" Truffle mayo, Parmesan, trumpet mushroom

COBBLE LANE CHARCUTERIE SELECTION 75G [∇] [🥚] £12
Cured neck of pork, salami, salted beef, all UK produced
(Only available as a SET selection)

CORNISH WHITE BAIT [🥚] £7
Squid ink mayo, grilled lemon

WHITE BEAN HUMMUS [🥚] [🌱] £6.5
Sourdough crackers, sumac, mint, olive oil

HARVESTED

BROCCOLI "CAESAR" £8
Raw, charred, Parmesan, croutons, anchovies

HEIRLOOM CARROT [✳] [🥚] [🌱] £9.5
Grilled, celeriac, herb dressing

SALT BAKED CELERIAC [∇] £11
Onion, salsify, Kentish Blue cheese

JERUSALEM ARTICHOKE [∇] [✳] [🥚] £12
Butternut squash, brown butter, hazelnut

CAUGHT

DEVON CRAB [✳] [🥚] £15
Tapioca, chervil, mouli

CORNISH MACKEREL [✳] £13
Potato salad, cucumber, dill oil

WILTSHIRE FARMED TROUT [✳] £16
Parsley, cauliflower, celery, shallot, capers

STONE BASS [✳] £17
Potato & Leek, trout roe, mussels

FARMED

KENTISH LAMB £12
"Taco", beetroot, herb salad, cabbage

VENISON TARTAR £15
Loin, gherkins, mustard, sourdough

BABY CHICKEN [✳] £18
Gem lettuce, citrus, radish, chilli

HEREFORD SHORT RIB BEEF [✳] [🥚] [🌱] £19
Red wine braised, almond, purple carrot

EPILOGUE

CHAUCER'S CHEESE 50g £8
Camembert style, seeded crackers, radish
The Montagu kitchen chutney, herb salad

CHOCOLATE & HAZELNUT [🥚] £7.5
Mousse, crumb, arabica

GRANNY SMITH APPLE [✳] £7.5
Caramel, vanilla cream

BANANA PARFAIT [🥚] [🌱] £7.5
Passion fruit, burnt chocolate, caramel

5 IS THE NEW 7

Book with us between 5pm to 7pm and enjoy a 5-course menu at £5 each course

Available Monday-Friday

PROLOGUE

THE CHURCHILL CUCUMBER [✳] [∇]
Smetana, curry, honey

HARVESTED

BROCCOLI "CAESAR"
Raw, charred, Parmesan, croutons, anchovies

CAUGHT

DEVON CRAB [✳]
Tapioca, chervil, mouli

FARMED

HEREFORD BEEF SHIN [✳] [🥚] [🌱]
Braised, red wine, purple carrot

EPILOGUE

BANANA PARFAIT [✳] [🥚] [🌱]
Passion fruit, burnt chocolate, caramel

The Botanist G&T AT £5

The menu offer applies only with the full experience

[∇] Vegetarian [🌱] Vegan [✳] Gluten Free [🥚] Dairy Free [🥚] Contains nuts

If you suffer from any allergy or intolerance please inform the waiter. Respecting the government support for the consumers all our prices have been amended based on the 5% reduced tax code. An optional 12.5% service charge will be added to your bill.