

THE MONTFORT

at Stanbridge Earls

LUNCH

Monday to Saturday 12noon – 2:30pm

Selection of homemade breads ... £2.00

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

SANDWICHES

Rare roast beef, onion marmalade, beef tomato, watercress, horseradish crème fraiche 7.50

Smoked salmon, beetroot ketchup, cucumber, sauce gribiche 8

Toasted Somerset brie sandwich, baby gem, truffled mushroom, aioli (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

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce, charred lemon 13

8oz Sirloin Steak, truffled Old Winchester chips, kale & onions, 'The Montfort' butter (GF) 21.00

Jerusalem artichoke risotto, Old Winchester, truffle oil, artichoke crisps (v)(GF) 11.50

(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.

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LUNCH

MAINS

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 (ALL 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)

DESSERTS

White chocolate 'cheesecake', blood orange, passion fruit, honeycomb,
bitter chocolate sorbet 7.50

Sticky date sponge, bbq pineapple, date puree, toffee sauce, rum 'n' raisin ice cream (v) 7.50

'The Montfort' doughnuts, tonka bean custard, Yorkshire rhubarb, granny smith sorbet (v) 7.50

Selection of homemade ice creams & sorbets (GF): 1 scoop £2, 2 scoops £4, 3 scoops £5.50

British cheese selection, chef's chutney, artisan crackers, homemade oatcakes, celery & grapes (N)

8.5

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THE MONTFORT

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DINNER

Monday to Saturday 6pm - 8pm

Selection of homemade breads ... £2.00

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

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DINNER

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)

DESSERTS

White chocolate 'cheesecake', blood orange, passion fruit, honeycomb,

bitter chocolate sorbet 7.50

Sticky date sponge, bbq pineapple, date puree, toffee sauce, rum 'n' raisin ice cream (v) 7.50

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