

MONTAGUES

STARTERS & SHARING

Olives (v)	2.50
Fresh daily bread (v) w/ olive oil & balsamic vinegar	2.95
Tortilla chips w/ fresh guacamole	3.50
Garlic bread w/ mature cheddar cheese	4.95
Nachos w/ mature cheddar cheese, homemade salsa & guacamole	4.95
Homemade soup of the day w/ warm crusty bread & salted butter	3.95
Mozzarella & tomato salad w/ basil pesto	3.50
Bruschetta (v) w/ tomato, red onion & basil pesto	3.95
Grilled halloumi (v) w/ rocket, roasted red pepper, balsamic & chilli oil	4.95
Lytham potted shrimp w/ lemon butter & warm toasted ciabatta	6.25
Creamy garlic mushrooms (v) w/ warm toasted ciabatta & salted butter	5.95
Falafel & flatbread (v) w/ roasted red pepper, houmous & tzatziki	5.95
Homemade pate w/ caramelised onion chutney, toasted ciabatta & salted butter	4.95
Crispy peppered squid w/ fresh coriander, lemon & garlic mayonnaise	5.95
King prawns w/ chilli, garlic & warm toasted ciabatta	6.25
Crostini selection (4 pieces) - Avocado & smoked bacon - Creamy garlic mushrooms - Tomato, red onion & basil pesto - Cream cheese, smoked salmon & dill	6.95

SIDES

House made fries	2.50
Homemade beer battered onions rings	3.50
House green salad w/ balsamic syrup	2.50
Baby Caesar salad	3.50

MAINS

Sirloin steak from 21 day matured, grass-fed British beef w/ house made fries, salad & our homemade peppercorn sauce Add melted blue cheese - 1.00 Add garlic mushrooms - 2.00 Add fried egg - 1.00	14.95
Mussels marinière w/ cream, white wine, garlic and parsley sauce. Served with toasted ciabatta & house made fries	9.95
Sri Lankan coconut chicken curry w/ fresh coriander & chilli flakes, rice & our homemade flat bread	9.95
Roasted butternut squash risotto (v) w/ fresh chives & feta Add chicken - 2.00	8.95
Oven baked penne w/ wild garlic & sausage in a creamy pesto sauce	9.95
Grilled Cajun spiced chicken & bacon burger w/ our homemade burger sauce, salad, pickle & house made fries	7.95

SANDWICHES

Grilled chicken breast w/ bacon, lettuce, tomato & avocado on a lightly toasted ciabatta	5.95
Homemade Welsh rarebit w/ rocket & caramelised red onion on toasted granary bloomer	4.95
Grilled Cubano w/ sliced roast ham, mature cheddar, mustard mayo & pickles on a lightly toasted ciabatta	5.95
Hot roast beef w/ fried onions and English mustard on lightly toasted ciabatta	5.95
Tuna melt w/ red onion & mature cheddar on a lightly toasted ciabatta	4.95
Homemade fish finger butty w/ rocket & homemade tartar sauce on soft white bloomer	5.95
Grilled mozzarella (v) w/ tomato & basil pesto on a lightly toasted ciabatta	4.95
Mushroom grilled cheese (v) w/ garlic mushrooms, spinach & feta on a lightly toasted ciabatta	4.95
Cajun spiced chicken w/ roasted red pepper, mature Cheddar & basil pesto on lightly toasted ciabatta	5.95

SALADS

Warm garlic mushrooms & mozzarella w/ avocado, slow roasted red pepper, rocket, balsamic syrup & honey & mustard dressing Add chicken 2.00	7.95
Chicken breast & grilled crispy bacon w/ lettuce, anchovies, Grana Padano shavings, homemade croutons & Caesar dressing	8.95
Grilled Halloumi w/ courgette, rocket, red onion & tomato. Drizzled with our mustard & balsamic dressing	8.95
Falafel & feta w/ green leaves, red onion, tomato, olives, coriander, tzatziki, olive oil & balsamic syrup	8.95
Add our homemade flat bread to any salad	1.95

BREAKFAST

Served daily until noon

Please ask to see our Breakfast Menu

Some of our dishes or drinks may contain allergens. Please speak to a member of staff when ordering should you require any specific allergen information

We do not add a discretionary service charge to your bill. If you wish to leave a tip, we guarantee the full amount will go to your waiter or waitress

Homemade beef burger w/ mature cheddar, mozzarella <u>or</u> blue cheese, our homemade burger sauce, salad, pickle & house made fries Add bacon - 1.00 Add pulled pork - 2.00 Add an extra patty - 3.00	7.95
Grilled halloumi burger (v) w/ roasted red pepper, courgette, basil pesto, salad, pickle & house made fries	7.95
Homemade cheese & onion pie topped with golden puff pastry w/ caramelised red onion chutney	9.95
Slow cooked lamb ragu Made using organic lambs reared on our family farm. Served with smashed garlic broccoli & lemon herb cous cous	9.95
Beer battered locally caught white fish w/ minted garden peas, house made fries & our house made garlic, lemon & dill mayo	8.95

PUDS

Chocolate & hazelnut cheesecake w/ Madagascan vanilla ice cream	3.95
Vanilla Panna Cotta w/ poached winter berries & brown sugar crumble	4.95
Banoffee pie w/ sticky toffee, bananas & cream on a crunchy biscuit base	3.95
Classic ice cream sundae w/ Madagascan vanilla ice cream, chocolate sauce, cream, nuts and sprinkles	4.95

ROASTS

Served from noon on Sundays

Roast chicken breast 10.95 w/ Salsa verde, Yorkshire pudding, buttered spring cabbage, honey roast root vegetables & minted peas
Beer braised brisket of beef 10.95 w/ Yorkshire pudding, buttered spring cabbage, honey roast root vegetables & minted peas
Chickpea & lentil pot pie (v) 10.95 w/ Yorkshire pudding, buttered spring cabbage, honey roast root vegetables, minted peas & vegan gravy
(Children's portion available 5.95)

All cooked with love & served with roast potatoes

