

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	5.95
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
Homemade pate w/ caramelised onion chutney, toasted ciabatta & salted butter	5.95
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 blue cheese - 1.00 Add garlic mushrooms - 2.00 Add a fried egg - 1.00	14.95	Grilled Cajun spiced chicken & bacon burger (v) w/ our homemade burger sauce, salad, pickle & house made fries	9.95
Mussels marinière w/ cream, white wine, garlic & parsley sauce. Served with warm toasted ciabatta & house made fries	11.95	Grilled halloumi, roasted red pepper & courgette burger (v) w/ / basil pesto, salad, pickle & house made fries	9.95
Slow cooked beef stew w/ carrots, onions & mustard. Served with homemade dumplings & warm crusty bread	10.95	Poached smoked haddock w/ bacon, bay leaf & black peppercorn sauce served over house made fries	11.95
Creamy garlic mushroom & pea risotto (v) w/ wild rocket & Parmesan Add chicken - 2.00 Add smoked salmon - 2.00 Add king prawns - 3.00	9.95	Homemade chicken & autumn vegetable pie w/ golden puff pastry. Served with red onion & parsley pickle	11.95
Homemade beef burger w/ mature cheddar, mozzarella or 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	9.95	Chicken schnitzel w/ wild garlic, mushroom & cream sauce served over mashed potatoes with a balsamic glaze	10.95
		Fish supper of beer battered locally caught white fish w/ minted garden peas, house made fries & our house made garlic, lemon & dill mayo	9.95

SANDWICHES

Grilled chicken breast w/ two slices of bacon, lettuce, tomato & crushed avocado on a lightly toasted ciabatta	5.95
Homemade Welsh rarebit w/ rocket & caramelised red onion chutney on toasted granary bloomer	4.95
BBQ pulled pork w/ slow cooked pulled pork, mature cheddar, BBQ sauce & pickles on lightly toasted white bloomer	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
Hot roast beef w/ fried onions & English mustard on lightly toasted ciabatta	5.95

SALADS

Warm garlic mushroom & mozzarella (v) w/ avocado, slow roasted red pepper & rocket. Drizzled with balsamic syrup & honey & mustard dressing Add chicken 2.00	8.95
Chicken breast & grilled crispy bacon w/ crisp lettuce, anchovies, Grana Padano shavings & homemade croutons. Drizzled with our Caesar dressing	8.95
Grilled halloumi (v) w/ courgette, rocket, red onion & tomato. Drizzled with our mustard & balsamic dressing	8.95
Add our homemade flat bread to any salad Add our house made fries	1.95 2.50

BREAKFAST

Served daily until noon.
Please ask to see our Breakfast Menu

VEGAN

Please ask to see our vegan Breakfast Menu
and Main 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.



PUDS

Chocolate fudge brownie – 4.95 w/ vanilla ice cream & salted nuts
Banana loaf – 4.95 w/ vanilla ice cream, chocolate chips & popcorn pieces
Autumn fruit tartlet – 4.95 w/ sweet & sticky fruit, crisp puff pastry, Madagascar vanilla ice cream & caramel sauce
Winter berry mess – 4.95 w/ Madagascar vanilla ice cream, fluffy meringue, poached winter berries & cream

ROASTS

Served every Sunday from noon until it's gone

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