



MONTAGU'S MEWS

BAR • DINING • GARDEN

Drinks Menu



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH

Welcome to Montagu's Mews Bar

Our skilled bar team invites you to embark on a journey through our iconic city of Bath, where every sip tells a story. Each of our classic cocktails were selected to represent a picture our beautiful city through two centuries.

All expertly crafted to reflect our passion for quality and creativity.

With a commitment to sustainability, we embrace a zero-waste philosophy and proudly partner with local suppliers to reduce our carbon footprint. Each drink we serve reflects the care we take in sourcing the finest ingredients.

We hope you enjoy this unique experience.

The Montagu's Mews Bar Team

Single measures on request

Please advise if you have any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill.

The Royal Crescent Hotel Private Label

Created exclusively for the Royal Crescent Hotel, Bath, in collaboration with Circumstance Distillery.

Our house spirits are a celebration of Bath, the Royal Crescent and the art of distillation. Crafted in collaboration with Circumstance Distillery, each spirit has been created exclusively for the Royal Crescent Hotel, offering a distinctive collection to be enjoyed neat, over ice, or as the foundation of your favourite cocktail.

RCH Garden Gin

A beautifully aromatic gin inspired by the lavender in our gardens. Fresh, floral and elegant, it captures a little taste of the Royal Crescent gardens in every glass.

50ml – £14

RCH Spiced Rum

Rich, warming and decadent, our spiced rum is full of character with a luxurious depth that makes it equally enjoyable neat or as the heart of a classic cocktail.

50ml – £14

RCH Organic Vodka

Pure, clean and beautifully smooth, our organic vodka offers a refined simplicity that makes it perfect served chilled, over ice or as the base of a sophisticated cocktail.

50ml — £14

RCH White Rum

Light, fresh and versatile, our white rum brings a clean spirit character that works beautifully in refreshing cocktails or enjoyed simply over ice.

50ml — £14

RCH Grain Whisky

Smooth and mellow, our single grain whisky is an elegant and approachable dram, with a gentle warmth and rounded character that makes it wonderfully easy to savour.

50ml — £14

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Small bites from our kitchen

(Available from 12.30am to 16.30 and 17.30 to 10pm)

Home baked bread, salted butter (v)	£7
Gordal olives (ve)	£5
Confit Creedy carver duck leg rosti, walnut ketchup	£7

Fennel seed cracker, whipped cod's roe	£7
(Add Exmoor Ossetra caviar 10G for £30)	

Cobble Lane charcuterie selection, pickles, crackers	£15
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British cheeses, quince jelly, toasted fruit loaf,
choose 3 for £15 or a full set for £25

Keens Cheddar

Unpasteurised cow's milk, mature cheddar, Somerset

Golden Cenarth

Pasteurised cow's milk, washed rind, Carmarthenshire

Rachel Reserva

Unpasteurised goat's milk, semi hard, washed rind, Somerset

Devon Blue

Pasteurised cow's milk, age 4-6 months, Devon

Wigmore

Pasteurised ewe's milk, semi-soft, Berkshire

1840's

In Bath...

The 1840s saw Bath transform from a Georgian Spa town to a bustling, well connected Victorian city with the opening of bath spa Railway station and the completion of the box tunnel.

“Pimm’s Royale”

£16

Pimm’s No. 1, Crème de Cassis, Tattinger Brut Reserve

The Pimm’s Royal is classic British cocktail created in the 19th century, originally intended as a digestive aid, and has since become a symbol of summer in England.

1870's

In Bath...

Major excavations of the Roman Baths began in 1869 and continued until 1885 revealing an entire network of Baths forgotten for almost 2,000 years.

“Old Fashioned”

£18

RCH Whisky, Angostura bitters, Chocolate bitters

The Old-Fashioned cocktail has a rich history that dates to the 19th century. It is considered one of the earliest defined cocktails, with its first known reference appearing in 1806.

The term "Old Fashioned" was initially a generic term for mixed drinks and was not associated with a specific recipe. However, by the 1860s, it became a specific cocktail with a commonality of bitters, water, and sugar. The Old Fashioned was popularized in America but has English roots, with the "Elixir Magnum Stomachicum" from the 1690s being a precursor to the modern recipe. The cocktail's evolution reflects changes in society, including the impact of Prohibition and the revival of classic cocktails.

1880's

In Bath...

One of the most delightful features of Royal Victoria Park, The Botanical Gardens were formed in 1887, and within their nine acres are many choice trees, shrubs, a fine herbaceous border, a rock garden and pool, a scented walk, a collection of old shrub roses, and a replica of a Roman Temple.

“Gimlet”

£16

Garden gin, homemade lime cordial, lime juice

The Gimlet's history is closely tied to the British Royal Navy in the 19th century, when scurvy, a disease caused by vitamin C deficiency was a major threat to sailors. To prevent scurvy, sailors were issued daily rations of citrus juice, often lime juice, which was highly tart and unpalatable on its own. Officers, who were typically given gin instead of rum, began mixing their lime juice with gin to make it more palatable, creating the earliest form of the Gimlet.

By the early 20th century, the Gimlet had transitioned from a medicinal concoction to a popular cocktail. Recipes appeared in bartending guides such as The Savoy Cocktail

1890's

In Bath...

The excavation of the Roman Baths was completed in 1897. It became one of the country's most popular tourist sites and remains so to this day, attracting more than 1 million visitors each year.

“Daiquiri”

£16

RCH Rum, lime juice, sugar syrup

Back in 1898, a US engineer named Jennings Stockton Cox Jr was stationed in the southern Cuban town of Daiquiri, working for the Pennsylvania Steel Company. Having to contend with the Spanish-American War and rampant cases of yellow fever, Cox needed a drink. He turned to the local rum and jazzed it up with easily accessible ingredients namely lime juice and sugar. That said, if it hadn't been Cox, someone else would surely have created something similar locals had been mixing the three ingredients for some time.

1910's

In Bath...

Our next cocktail was created in 1910 and revived in 2003. In the meanwhile, in Bath the world famous Three Tenors performed in the Royal Crescent to over 30,000 people to celebrate the opening of the Thermal Bath Spa.

“Last Word”

£18

RCH Garden Gin, Green Chartreuse, Maraschino, lime juice

Ted Saucier's 1951 cocktail book *Bottoms Up!* states that the Last Word originated at the Detroit Athletic Club and had been brought to New York in the late 1910s by the acclaimed vaudeville monologist Frank Fogarty, who had been working in Detroit. This had led some authors to assume that Fogarty had invented the drink. While its inventor is unknown, Detroit Athletic Club archives revealed the Last Word to be on the menu as early as 1916.

The Last Word fell into obscurity after World War II. In 2003, Seattle bartender Murray Stenson saw the recipe in a copy of *Bottoms Up!* and added it to the menu of the Zig Zag Café, where it became a regional cult hit before spreading in popularity across the country.

1910's (one more)

In Bath...

Eagle House in Batheaston was a sanctuary for Suffragettes between 1909 and 1912, hosting leaders like Emmeline Pankhurst.

“French 75”

£20

Taittinger Brut Reserve, RCH Garden Gin, lime juice,
sugar syrup

The French 75, also called "Soixante-Quinze" in French, was first created around 1915 at the New York Bar in Paris, later known as Harry's New York Bar, by bartender Harry MacElhone. The cocktail was named after the French 75mm field gun, a highly effective artillery piece used by the French army during World War I, capable of firing 15 rounds per minute and widely regarded for its accuracy and power. The drink's potency was likened to the gun's kick, giving it a reputation as "the most powerful drink in the world"

1920's

In Bath...

Bath War Memorial was unveiled in 1923, commemorating local soldiers who died in WWI.

“Sidecar”

£16

Cognac, Cointreau, lime juice

The Sidecar cocktail emerged during a pivotal era for mixology: the early 20th century. While its exact birthplace is debated, most historians agree that it was invented around the time of World War I, either in Paris or London. The drink's name is said to come from a quirky anecdote involving a military officer who arrived at a bar in a motorcycle sidecar. As the story goes, this officer possibly American or British, requested a drink that would warm him up after a chilly ride but still feel refined enough for a gentleman. The bartender obliged, mixing cognac (a French staple), Cointreau (a premium orange liqueur), and fresh lemon juice. The result? A cocktail that was smooth yet zesty, strong yet approachable

1930's

In Bath...

During the 1920s, interest in Jane Austen's novels was growing and literary tourism began emerging around places she mentioned in books like *Northanger Abbey* and *Persuasion*.

“Corpse Reviver N2”

£16

RCH Garden Gin, Cointreau, Lillet Blanc, Absinthe, lime juice

The Corpse Reviver #2 gained its enduring fame with the publication of Harry Craddock's *The Savoy Cocktail Book* in 1930. Craddock, an American bartender who became head barman at London's Savoy Hotel after Prohibition began in the United States, listed several Corpse Reviver variations, with No. 2 standing out for its balanced, zesty flavour. The recipe calls for equal parts gin, Cointreau (or another curaçao), Lillet Blanc (originally Kina Lillet), lemon juice, and a dash of absinthe, shaken and served in a chilled glass with a lemon twist. Craddock humorously warned, “Four of these taken in swift succession will unrevived the corpse again,” highlighting both the potency and playful character of the drink

1965

In Bath...

During the 1960s, large parts of Bath were demolished and rebuilt as planners tried to modernise the city. Critics later called this period the “Sack of Bath”, because so much historic architecture was lost.

“White Russian”

£16

RCH Organic Vodka, Coffee Liqueur, Ivy House Farm
Double Cream

The first documented mention of the White Russian appeared in the 1961 Diner’s Club Drink Book, which suggested adding dairy to the Black Russian to create a variation. It gained popularity in the 1960s and 1970s, with brands like Southern Comfort and Smirnoff promoting it. However, it fell out of favour by the 1980s, seen as outdated. Its modern resurgence came in 1998 with the release of the cult film *The Big Lebowski*, where the character The Dude (Jeff Bridges) drank White Russians throughout the movie. His frequent reference to the drink as a “Caucasian” and his iconic scene like searching for cream at a supermarket revived global interest. The cocktail became a pop culture staple, symbolizing laid-back cool and enduring appeal.

1970's

In Bath...

The 1970s in Bath was defined by major cultural and structural shifts, most notably the legendary 1970 Bath Festival of Blues and Progressive Music at Shepton Mallet (headlined by Led Zeppelin).

“Jungle Bird”

£16

Brugal 1888 Rum, Campari, pineapple juice, lime juice,
sugar syrup

Jungle Bird is a tropical rum cocktail created in the early 1970s at the Aviary Bar of the Kuala Lumpur Hilton in Malaysia. It was invented by Jeffrey Ong See Teik, the hotel's beverage manager, as a welcome drink for guests. The cocktail's name was inspired by the colorful tropical birds kept in a netted aviary near the hotel pool, visible from the bar. The original version was served in a porcelain bird-shaped vessel, adding to its distinctive presentation.

1980's

In Bath...

In 1987, Bath became a UNESCO World Heritage Site, a formal recognition of its exceptional Georgian architecture and Roman heritage.

“Bramble”

£16

RCH Garden Gin, yuzu, lime, crème de mûre and Rioja Crianza

The Bramble cocktail was created in 1984 by legendary London bartender Dick Bradsell while he was working at Fred's Club in Soho, London. Inspired by his childhood memories of picking blackberries on the Isle of Wight, Bradsell designed the drink as a quintessentially British cocktail to counter the rising popularity of vodka during the 1980s. He combined dry gin, fresh lemon juice, simple syrup, and crème de mûre (a blackberry liqueur) to create a balanced, tart-sweet drink. The name "Bramble" refers to the thorny bush that produces blackberries, reinforcing the drink's connection to the English countryside.

1996

In Bath...

In 1996, the famous semi-circular weir was completed. Today, the weir is the second most photographed landmark in the city, beaten only by, of course, The Royal Crescent.

“Breakfast Martini”

£18

RCH Garden gin, Cointreau, lime juice, orange
marmalade

The Breakfast Martini was invented in 1996 by Salvatore Calabrese, a renowned Italian-born bartender working at the Library Bar in The Lanesborough Hotel in London. The inspiration struck one morning when Calabrese’s wife, Susan, insisted he eat breakfast, specifically toast with orange marmalade after he repeatedly skipped meals for his morning espresso. The bitter-tangy flavour of the marmalade sparked an idea, and he brought a jar to work to experiment. He combined gin (to honour the British theme), Cointreau (for sweetness and complexity), lemon juice (for zest), and a barspoon of orange marmalade, shaking it into a cocktail. He named it the Breakfast Martini for its playful, relatable theme and its place in a martini glass.

2006

In Bath...

The old 1970s Southgate shopping centre was demolished in 2006 which was the start of a major £350 million regeneration project to rebuild the district with streets designed to match Bath's Georgian style.

“Elderflower Spritz”

£18

Fleure de Sureau, Alsace Pinot Gris, soda water

Originally created in 2006 by Simon Difford, also known for the Difford's guide, ahead of the St Germain elderflower liqueur launch. The concoction became a staple for the brand and their signature cocktail.

2008

In Bath...

In 2008, the public art project King Bladud's pigs saw over 100 decorated, life-sized pig sculptures displayed across the city. The pigs commemorated the 3,000-year-old legend of Prince Bladud, who allegedly founded Bath after his herd of pigs was cured of leprosy by wallowing in hot, mineral-rich mud. this was a temporary event, a few permanent, uniquely designed pigs (like "Juturna" in Guildhall Market) remained on display.

“Paper Plane”

£20

Bulleit Bourbon, Aperol, Amaro Nonino, lime juice

Sam Ross, a renowned New York City bartender, created the Paper Plane cocktail in 2007–2008 while developing the menu for The Violet Hour, a pioneering craft cocktail bar in Chicago. Inspired by the prohibition-era Last Word cocktail, Ross designed the Paper Plane as an equal-parts riff using Bourbon, Aperol, Amaro Nonino, and fresh lemon juice.. After its debut at The Violet Hour, Ross brought the cocktail to Milk & Honey in New York, where it gained widespread popularity and became a modern classic.

2010

In Bath...

In 2010, a £3 million renovation project of the Theatre Royal took place during 2010 and reopened in September with a comedy play set in Bath called 'The Rivals' starring Penelope Keith & Peter Bowles.

“Kingston Negroni”

£16

Brugal 1888 Rum, Campari, Punt y Mes

Kingston Negroni was created in 2009 by bartender Joaquín Simó at Death & Co. in New York City. The cocktail debuted on menu in spring 2010 and quickly gained acclaim, becoming a favourite among spirits enthusiasts and a cornerstone of the rum revival. Its success was fuelled by the unique profile of Smith & Cross, which stands up to the rich, bitter notes of Campari and the chocolatey depth of sweet vermouth especially Carpano Antica, a vermouth Simó recommended for its robustness.

Mocktails

£9

Spiced Swizzler #3

Falernum syrup, pineapple juice, tonic water

Aegean Night

New London Light Aegean Sky, lime juice, grapefruit soda

Low Punch

New London Light midnight sun, pineapple and lime juice,
orgeat
(Contains Almonds)

First Light

New London Light First Light, cranberry and lime juice,
raspberry shrub

Wines by the Glass

Champagne & English Sparkling Wine 125ml

Brut Réserve, Taittinger	NV	£18
Prestige Rosé, Taittinger	NV	£21
Nocturne, Taittinger	NV	£23
Classic Cuvee, Domaine Evremond, Kent, Uk	NV	£19

White 175ml

Chardonnay de l'Ardèche, Louis Latour, Fr	2022	£14
Picpoul de Pinet, Gerard Bertrand, Fr	2024	£13
Rioja Blanco, Dinastia Vivanco, Sp	2023	£12
Sauvignon Blanc, Tourraine, Fr	2024	£13

Rosé 175ml

Rosado, Vina Real, Rioja, Sp	2024	£12
Chateau Cavalier, Cotes de Provence, Fr	2023	£14

Red 175ml

Pinot Noir, Valmoissine, Louis Latour, Fr	2023	£13
Dolcetto d'Alba, Vajra, Piemonte, Italy	2022	£15
Rioja Crianza, Dinastia Vivanco, Spain	2021	£12
Cabernet Sauvignon, Springfield Est. South	2022	£15

Non-Alcoholic Sparkling Wine 125ml

Cordoniu, Non-alcoholic Cava	NV	£10
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Wines Available on Full Wine List

Beers & Cider

	ABV	
Gravity Pils Lager 440ml (can)	4.1%	£8
Bath Gem Ale 500ml (bottle)	4.8%	£9
Laser Juice Session IPA 440ml (can)	4.2%	£8
Infinity Lager 440ml (can)	4.6%	£8
Milk Stout 440ml (can)	4.5%	£9
Iford Cider 440ml (can)	4.7%	£9
Days Lager 330ml (bottle)	0%	£8
Clear Head IPA 440ml (can)	0%	£8

Gin

	ABV	50ml
6 O'clock London Dry	43%	£13
Garden Swift	47%	£14
Hendrick's	41.4%	£13
Tanqueray No.Ten	46%	£15
Haymans London Dry	43%	£14
Cotswolds	46%	£15
Salcombe 'Rosé' Pink	41.4%	£15
Salcombe 'Start Point' London Dry	47%	£15
Monkey 47	44%	£18
Elephant Gin	45%	£15

Vodka

	ABV	50ml
Belvedere	40%	£14
Grey Goose	40%	£14
Sapling	40%	£13
Ramsbury Vodka	43%	£12

Blended Scotch Whisky	ABV	50ml
Monkey Shoulder	40%	£13
Elements of Islay Cask Edit	46%	£15

Scotch Single Malt	ABV	50ml
Aberlour 12Y	40%	£16
Auchentoshan Three Wood	43%	£20
Balvenie 14Y Caribbean Cask	43%	£20
Benromach 10Y	43%	£15
Bowmore 26Y The Vintners Trilogy	48.7%	£100
Dalwhinnie 15Y	43%	£25
Highland Park 12Y	40%	£20
Laphroaig 10Y	40%	£16
Macallan 18Y Sherry Oak	43%	£80
Macallan 15Y Double Cask	43%	£40
Macallan 12Y Sherry Oak	40%	£30
Macallan 12Y Double Cask	40%	£30
Port Charlotte 10Y	50%	£20

Irish Whiskey	ABV	50ml
Green Spot	46%	£12
Yellow Spot 12Y	46%	£20
Red Breast 12Y	40%	£15

Welsh Whiskey	ABV	50ml
Penderyn Madeira Cask	46%	£15

American & Canadian Whiskey	ABV	50ml
Bulleit Bourbon	40%	£16
Elijah Craig Small Batch Bourbon	47%	£16
Redwood Empire Pipe dream Bourbon	45%	£16
WhistlePig 6y Rye	50%	£22
Woodford Reserve	43.2%	£14

Japanese Whisky	ABV	50ml
Hibiki Harmony	43%	£20
Nikka from the Barrel	51.4%	£20
The Yamazaki 12Y	43%	£35

World of Whisky	ABV	50ml
Copenhagen Distillery Raw Edition #2 (Copenhagen)	51.6%	£40
Le Breuil Oloroso Finish Single Malt (France)	46%	£16
Michel Couvreur Overaged Malt Whisky (France)	43%	£18
Spirit of Hven Tycho's Organic (Sweden)	41.8%	£15

Tequila / Mezcal	ABV	50ml
Ocho Blanco Tequila	40%	£13
Arette Blanco Tequila	38%	£13
Ocho Reposado Tequila	40%	£15
Mijenta Reposado Tequila	40%	£20
Del Maguey Mezcal	40%	£20
Derrumbes Mezcal	45%	£15

Rum	ABV	50ml
Aluna Coconut	37.5%	£11
Brugal 1888	40%	£14
El Dorado 12Y	40%	£12
Barti Ddu Spiced	35%	£10
Planteray 3 Stars	41.2%	£11
Planteray 5Y	40%	£12
Vapoura Spiced Rum 'Chapter 1'	38%	£14
Vapoura Gold Rum 'Chapter 2'	42%	£14
 Cognac	 ABV	 50ml
Courvoisier VS	40%	£12.5
Ragnaud Sabourin Special Reserve Alliance	43%	£25
Maxime Trijol XO	40%	£40
Rémy Martin VSOP	40%	£17
H by Hine VSOP	40%	£14
 Armagnac	 ABV	 50ml
Baron de Lustrac 1972	40%	£30
Baron LeGrand	40%	£35
 Calvados	 ABV	 50ml
Berneroy Fine	42%	£15
Chateau du Breuil VSOP	40%	£15
Adrien Camut 6Y	41%	£18

Soft Drinks

£4.50

Double Dutch (Tonic/ Skinny Tonic /Elderflower Tonic/ Lemon/Grapefruit
Lemonade/ Ginger Ale/Ginger Beer)
Coke, Diet Coke, Coke Zero
Fruit Juices

Selection of Tea & Coffee

£6.50

Hoogly Teas

Hoogly are based in Brighton, offering quality hand blended whole leaf teas using only the finest natural ingredients. All Hoogly teas are ethically sourced and fairly traded, vegan and gluten free with no added sugar or preservatives.

Black Teas

English Breakfast
Decaffeinated English Breakfast
Earl Grey
Chocolate Brownie
Darjeeling Afternoon
Lapsang Souchong

Green and White Teas

Classic Green

Rhubarb & Vanilla Green Tea

Royal Crescent Hotel Green Tea

White & Rooibos Teas

Apricot Blossom White Tea

Rooibos and infusions

Classic Rooibos

Danish Pastry Rooibos

Chill out Mint Herbal Infusion

Coffee & Hot Chocolate

If your taste is more for coffee, we have the following available:

Americano, cappuccino, latte, flat white, espresso, macchiato or hot chocolate.

Cigar Menu

'Smoking cigars is like falling in love. First, you are attracted by its shape; you stay for its flavour, and you must always remember never to let the flame go out'

Sir Winston Churchill

Winston Churchill Late Hour Bellicoso £23

Format: Bellicoso Intensity: 4/5 Enjoyment Time: 20mn

Size: 46 x 4 1/2"

Pairing: Brugal 1888, Aged Rum, £14 (50ml)

Davidoff Grand Cru No5 £30

Format: Petit Corona Intensity: 2/5 Enjoyment Time: 25mn

Size: 41 x 4"

Pairing: Taittinger Nocturne, NV, £23 (125ml) £40

Format: Corona Intensity: 2/5 Enjoyment Time: 30mn

Size: 43 x 5.1"

Pairing: Ragnaud Sabourin Cognac, Special Reserve Alliance, £25 (50ml)

Davidoff Signature Tubos 6000 £50

Format: Robusto Intensity: 2/5 Enjoyment Time: 45mn S

ize: 48 x 5"

Pairing: Barolo, San Vincenzo, Piemonte, Italy, £25 (125ml)

Winston Churchill The Aristocrat £65

Format: Churchill Intensity: 3/5 Enjoyment Time: 60mn

Size: 47 x 6.8"

Pairing: RCH Single Grain Whisky, £14 (50ml)

Winston Churchill Late Hour Robusto £65

Format: Robusto Intensity: 4/5 Enjoyment Time: 45mn

Size: 52 x 5"

Pairing: Maccalan 15 yo, Sherry Cask, £32 (50ml)



