



MONTAGU'S MEWS

BAR • DINING • GARDEN

À la carte Dinner Menu

"Modern British cuisine with a focus on quality, simplicity & a clean execution" Martin Blake

For the table

Shokupan, Ivy House Farm salted butter

Starters

- Salmon - Citrus cured Loch Duart salmon, mango and cardamon, basil (gf) £15
- Beef - 30-day dry aged Herefordshire beef tartar, Bath Ale hollandaise, IP8 vinegar £16
- Waldorf - Chicory marmalade, confit grape, poached pear, candied walnut (ve, gf) £13
- Quail - Roasted quail, caramelised shallot escabeche, shimeji a la grecque (gf) £15

Mains

- Cod - Cockles, shellfish vinaigrette, fennel, tomato (gf) £30
- Lamb - Whaddon Grove Farm lamb, 36-month aged Parmesan, mint, pea, braised tongue, lamb jus £34
- Pork - Middle white pork, broad bean, summer truffle, legume, apple cider jus £33
- Ribeye - 8oz Beef ribeye, Café de Paris butter, charred hispi cabbage, vine tomatoes, rosemary salted chips £38
- Gnocchi - Roasted garlic gnocchi, salt baked turnip, baby leek, garlic velouté (v) £26

Sides

- Creamed cauliflower, candied almond, raisin (v, gf) £4.50
- Steamed tenderstem broccoli, ginger, garlic, almond (v, gf) £4.50
- Home-cooked chips, rosemary salt (v) £4.50
- Bitter leaf salad, caramelised shallot dressing (v) £4.50
- Peppercorn sauce £3

Desserts

- Strawberry - Cheddar Valley strawberry, Opalys, yuzu (v) £10.50
- Chocolate - Tainori, toasted barley, praline (v) £11
- Passionfruit - Baked passionfruit tart, coconut sorbet, confit lime (v) £10.50
- Cheese - A selection of British cheese, homemade chutney, crackers (v) £13

Coffee and petit fours £8

Please let us know if you have any dietary requirements before ordering.

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