



MONTAGU'S MEWS

BAR • DINING • GARDEN

Lunch Menu

Served between 12.30pm-4pm

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

Starters

- Salmon** - Citrus cured Loch Duarte salmon, confit lemon, mooli
- Crispy hen's egg** - Clarence Court Farm hen's egg, air-dried ham, vegetables a la grecque
- Celeriac velouté** - Croxton Manor stilton, apple, truffle oil (v)

Mains

- Cornish cod** - St Austell mussel broth, chorizo, compressed spinach
- Braised lamb shoulder** - spiced lentil, tomato fondue, Ortiz anchovy
- Riso pasta** - basil pesto, roasted courgette, aged parmesan (v)

Desserts

- Muscavado tart** - Agen prune, crème fraîche ice cream
- Burnt butter parfait** - spiced streusel, blackberry sorbet
- Cheese plate** - Four British cheeses, quince jelly, crackers

Two courses £27

Three courses £33

Sides

- Creamed cauliflower, candied almond, golden raisin £5.50
- Steamed tender stem broccoli, ginger, garlic £5.50
- Home cooked chips, Rosemary salt £5
- Bitter leaf salad £5

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

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



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH