



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

Black treacle soda bread, 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

- Halibut – Roasted halibut, lardo, celeriac, xeres vinegar, cep veloute £40
- Lamb - Whaddon Grove Farm lamb, salt baked beetroot, black garlic, lamb jus £34
- Venison- Exmoor venison, Jerusalem artichoke, pickled red cabbage, crosnes, sloe gin jus £33
- Ribeye - 8oz Aged beef ribeye, mushroom duxelles, onion ring, Parmesan & watercress salad, chunky chips £39
- Gnocchi - Roasted garlic gnocchi, artichoke, nasturtium, Roscoff onion 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

- Blood orange – Blood orange, Nevado white chocolate (v) £10.50
- Chocolate - Tainori, toasted barley, praline (v) £11
- Rhubarb – Baked egg custard tart, Yorkshire forced rhubarb (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.