



MONTAGU'S MEWS

BAR • DINING • GARDEN

Classic Tasting Menu

"Having grown up in the Southwest and spent most of my culinary journey here, I have built strong relationships with local farmers and suppliers - I am passionate about incorporating their quality produce into my menus and showing off the best that Bath and the surrounding area has to offer." Martin Blake

Bath Blue cheese, parmesan sable

Cod Brandade mousse, lovage

Black treacle soda bread

Chickpea hummus, piquil olive oil, Ivy House Farm salted butter

Beef

30-day aged Herefordshire beef tartar, Bath ale hollandaise, IP8 vinegar

Halibut

Roasted halibut, lardo, celeriac, cep

Venison

Exmoor venison, pickled red cabbage, artichoke, sloe gin jus

Cheese

A selection of four British cheeses
(£15 supplement)

Douglas Fir

West Woodlands Douglas Fir, russet apple, sorrel

Rhubarb

Egg custard tart, Yorkshire forced rhubarb, stem ginger

Petit fours

£105 per person

Wine pairings are available, please ask for details.

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