



MONTAGU'S MEWS

BAR • DINING • GARDEN

Vegetarian 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

Avocado mousse, cucumber, lovage

Black treacle soda bread

Ivy House Farm salted butter, chickpea hummus, piquet olive oil

Beetroot

Beetroot tartar, Konro grilled celeriac, Ip8 vinegar

Carrot

Candied carrot, escabeche, Westcomb dairy ricotta

Gnocchi

Roasted garlic gnocchi, artichoke, crosnes, Roscoff onion velouté

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

£95 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