



# 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, chic-pea hummus, piquil olive oil

### Beetroot

Beetroot tartar, Konro grilled celeriac, Ip8 vinegar

### Carrot

Candied carrot, escabeche, Westcombe 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

### Manjari chocolate

Caramelia ganache, coffee, yuzu

### 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.*