



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, truffle Boudin Blanc, Jerusalem artichoke, pickled red cabbage, sloe gin jus £33
- Ribeye - 8oz Aged beef ribeye, Café de Paris butter, garden salad, hand cut chips £39
- Gnocchi - Roasted garlic gnocchi, artichoke, nasturtium, Roscoff onion velouté (v) £26

Sides

- Green bean a la Française, pancetta cream (v, gf) £5.50
- Buttered baby potatoes, salsa verde (v, gf) £5.50
- Home-cooked chips, rosemary salt (v) £5.50
- Peppercorn sauce £3

Desserts

- Passionfruit - Baked passionfruit tart, exotic fruit compote, lemon grass sorbet (v) £11 Manjari chocolate - Caramelia ganache, coffee, yuzu £14
- Strawberry - Cheddar Valley strawberry, Ivy House Farm clotted cream, elderflower £11
- Cheese - A selection of British cheese, homemade chutney, crackers £15

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.