



## MONTAGU'S MEWS

BAR • DINING • GARDEN

### Classic Tasting Menu

SIX-COURSE

Celeriac tempura, baked apple

#### Lobster

Native lobster, chilli jam

Encruzado, Quinta Dos Carvalhis, Dão, Portugal 2022

#### Salmon

Citrus cured Loch Duarte salmon, cucumber, kombu dressing

Godello, 'Louro Do Bolo' Rafael Palacios, Galicia, Spain

#### Perl Las

Perl Las, Bromham beetroot, fig, port

Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

#### Lamb

Somerset lamb, Wye Valley asparagus, sheep curd, Amalfi lemon

Yukon Gold potato sourdough, Ivy House Farm salted & homemade marmite butter

Cannonau, Antonella Corda, Sardinia, Italy 2022

#### Tunworth

Walnut ketchup, caramelized apple, walnut loaf

Lugana, 'Vigneto La Conchiglia' Agricola Citari, Lombardy, Italy 2023

#### Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

Szamorodni, Péter Pince, Tokaj, Hungary 2019

£115 per person

£70 per person wine pairing

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



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## Vegetarian Tasting Menu

SIX-COURSE

Celeriac tempura, baked apple

### Coastal Cheddar

Coastal Cheddar, onion, chilli jam

Grüner Veltliner, 'Gmirk', Anton Bauer, Wagram, Austria 2021

### Carrot

Carrot escabeche, candied carrot, yoghurt

Bordeaux Blanc Sec, 'Lion's', Chateau Suduiraut, France 2022

### Perl Las

Perl Las, Bromham beetroot, fig, port

Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

### Asparagus

Wye Valley asparagus, Westcomb ricotta, Amalfi lemon

Yukon Gold potato sourdough, Ivy House Farm salted & homemade marmite butter

Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia 2022

### Wigmore

Walnut ketchup, caramelized apple, walnut loaf

Cannonau, Antonella Corda, Sardinia, Italy 2022

### Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

Szamorodni, Péter Pince, Tokaj, Hungary 2019

£105 per person

£70 per person wine pairing

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## Pescatarian Tasting Menu

SIX-COURSE

Celeriac tempura, baked apple

### Lobster

Native lobster, chilli jam

Encruzado, Quinta Dos Carvalhis, Dão, Portugal 2022

### Salmon

Citrus cured Loch Duarte salmon, cucumber, kombu dressing

Godello, 'Louro Do Bolo' Rafael Palacios, Galicia, Spain

### Perl Las

Perl Las, Bromham beetroot, fig, port

Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

### Asparagus

Wye Valley asparagus, Westcomb ricotta, Amalfi lemon

Yukon Gold potato sourdough, Ivy House Farm salted & homemade marmite butter

Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia 2022

### Wigmore

Walnut ketchup, caramelized apple, walnut loaf

Cannonau, Antonella Corda, Sardinia, Italy 2022

### Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

Szamorodni, Péter Pince, Tokaj, Hungary 2019

£115 per person

£70 per person wine pairing

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## Vegan Tasting Menu

SIX-COURSE

Celeriac tempura, baked apple

### Pea

Pea, mint & wild garlic from our garden

Grüner Veltliner, 'Gmirk', Anton Bauer, Wagram, Austria 2021

### Carrot

Carrot escabeche, confit carrot, fennel

Bordeaux Blanc Sec, 'Lion's', Chateau Suduiraut, France 2022

### Beetroot

Beetroot mousse, Bromham beetroot, fig, port

Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

### Asparagus

Wye Valley asparagus, Amalfi lemon

Yukon Gold potato sourdough, Piquet olive oil, balsamic

Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia 2022

### Apple

Caramelized apple, sorbet, candied walnut

Szamorodni, Péter Pince, Tokaj, Hungary 2019

### Exotic fruit

Exotic fruit raviolo, lemongrass, coconut

Ginjo Yuzushu, Akashi-Tai, Japan

£105 per person

£70 per person wine pairing

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