



# MONTAGU'S MEWS

BAR • DINING • GARDEN

## Lunch Menu

### Snacks & Caviar

Home baked bread, salted butter £7 (v)  
Gordal olives £5 (ve)

Confit Creeedy carver duck leg rosti, walnut ketchup £7  
Fennel seed cracker, whipped cod's roe £7  
Add Exmoor Ossetra caviar 10G £30 or a glass of Taittinger £18

### Small Plates

Tomato & red pepper soup, croutons, basil, baked bread £11 (v)  
Citrus cured Loch Duarte salmon, crème fraiche, fennel, lime

Cobble Lane charcuterie selection, pickles, crackers £15 (v)

### Salads & Pasta

Roasted plum salad, radicchio, ewes curd £13 (v)  
Chicken Ceasar salad, 24-month aged Parmesan £15 / £28

Trofie pasta, Wye Valley asparagus, wild garlic £18 (v)

### Mains

30-day aged beef rib eye, café de Paris butter, dressed leaf,  
rosemary salted hand cut chips £45  
Croque Monsieur, mustard mayonnaise, fries £15

Chicken schnitzel, harissa mayonnaise, homemade slaw £25  
Curried chickpea, coconut & bok choy broth:  
With Cornish cod £27 or roasted cauliflower £18 (ve)

### Sides

Hand cut chips, rosemary salt £6.50 (v)  
Grilled tender stem broccoli, hazelnut, lemon £7

Red cabbage slaw, orange, sunflower seed £7 (v)

### Desserts

Honey parfait, lemon, sorrel £13 (v)  
Lemon tart, Bruce Farm raspberry £14 (v)

Dark chocolate brownie, vanilla ice cream £13 (v)

### Cheese

British cheeses, quince jelly, toasted fruit loaf, choose 3 for £15 or a full set for £25

Keens Cheddar - Unpasteurised cow's milk,  
mature cheddar, Somerset

Golden Cenarth - Pasteurised cow's milk,  
washed rind, Carmarthenshire

Rachel Reserva - Unpasteurised goat's milk, semi hard  
washed rind, Somerset

Devon Blue - Pasteurised cow's milk, age 4-6 months, Devon  
Wigmore - Pasteurised ewe's milk, semi-soft, Berkshire

### Coffee, Tea & 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



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH