




MONTAGU'S MEWS

BAR • DINING • GARDEN

À La Carte Dinner Menu


Snacks & Breads

-  Pain perdu, Wigmore, truffle £8 (v)
Ivy House Farm milk bread, salted butter £7 (v)
- Confit Creedy Carver duck leg, rosti, walnut ketchup £7
- Bath Gem ale bread, homemade marmite butter £7 (v)


Oyster & Caviar

- Porthilly oyster "Hot and cold" £9
(Crispy, soft herb emulsion / Fresh, tomato essence and basil)
- Fennel seed cracker, whipped cod's roe £7
Add Exmoor Oscietra caviar 10G £30

Starters

- Gazpacho, Isle of Wight tomato, celery sorbet £13 (ve)
- Citrus cured Loch Duarte salmon, crème fraiche, fennel, lime £15
-  Stokes Marsh Farm beef tartare, hollandaise, "no waste ale cracker" IP8 vinegar £16
- Poached Hampshire pheasant egg, white asparagus, Lardo, hazelnut £16

Mains

- 30-day aged beef rib eye, café de Paris butter, dressed leaf, Rosemary salted hand cut chips £45
- Somerset lamb, courgette, turnip, basil emulsion £38
- Shitake glazed courgette, red pepper piperade, spiced aubergine £28 (ve)
-  West End Farm pork belly, carrot escabeche, broad bean, pork jus £32
- Butter poached halibut, St Austell mussels, sea vegetables £36
- Pappardelle, Wye Valley asparagus, wild garlic £28 (v)

 Chef's favourites

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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Sides

- Hand cut chips, rosemary salt £6.50 (v)
- Roasted plum salad, radicchio, ewes curd £8 (v)
- Caesar salad, 24-month aged Parmesan £8 (v)
- Grilled tender stem broccoli, hazelnut, lemon £7

Desserts

- Valrhona chocolate gateaux, meadowsweet, praline £16 (v)
- Lemon tart, Bruce Farm raspberry £14 (v)
-  Cheddar Valley strawberry soufflé, clotted cream ice cream £15 (v)
Please allow 20 minutes to bake

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

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