



MONTAGU'S MEWS

BAR • DINING • GARDEN

Burgundy Wine Dinner Menu

Thursday 13th November 2025, 7pm

Canapés

Smoked haddock, confit lime

Potato, kombu

Sheep rustler, broccoli

Simonnet Febvre Chablis 1er Cru "Forêt" 2023

Bread

Bath Gem Ale bread, Ivy House Farm salted butter

Starter

Isle of Orkney scallop, cauliflower, caper & raisin, beurre noisette

Louis Latour Meursault 1er Cru Château de Blagny 2020

Main

Exmoor venison, Treviso, beetroot, preserved currant, sloe gin jus

Louis Latour Beaune 1er Cru Les Perrières 2018

Cheese

Epoisses, fig chutney, quince jelly, pumpkin & sesame seed lavosh

Louis Latour Chateau Corton Grancey, Grand Cru 2016

Dessert

Mont Blanc, chestnut, pear

Simonnet Febvre Crémant de Bourgogne P100, Blanc de Noirs, NV

£170 per person



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH



MONTAGU'S MEWS

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Burgundy Wine Dinner Vegetarian Menu

Thursday 13th November 2025, 7pm

Canapés

Date, pain d'épice

Potato, Kombu

Sheep rustler, broccoli

Simonnet Febvre Chablis 1er Cru "Forêt" 2023

Bread

Bath Gem Ale bread, Ivy House Farm salted butter

Starter

Cauliflower, caper and raisin, cobnut, beurre noisette

Louis Latour Meursault 1er Cru Château de Blagny 2020

Main

Beetroot, preserved currant, Treviso, black garlic

Louis Latour Beaune 1er Cru Les Perrières 2018

Cheese

Wigmore, fig chutney, quince jelly, pumpkin & sesame seed lavosh

Louis Latour Chateau Corton Grancey, Grand Cru 2016

Dessert

Mont Blanc, chestnut, pear

Simonnet Febvre Crémant de Bourgogne P100, Blanc de Noirs, NV

£170 per person



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