



MONTAGU'S MEWS

BAR • DINING • GARDEN

Menu

Served 12noon to 4.30pm & 5.30pm to 10pm

Snacks

Home baked focaccia – Rapeseed oil, sea salt £6.50 (v)

Nocellera olives £4 (v, gf)

Red pepper hummus, homemade crackers £6 (v)

Small Plates

Local cured meats - pickles, sourdough £14/£28

Celeriac and apple soup - home baked bread £10.95 (v)

Citrus cured salmon - caper, lemon, lavosh £14

Beef tartare - beef onglet, caper, gherkin, sourdough croute £16

Greek style salad - barrel aged feta, mint, dill £13/£18.50 (v)

Chicken Caesar salad, 24-month aged Parmesan £13/£18.50

Gem & herb salad - bulgur wheat, gochujang dressing £13/£18.50 (v)

Sourdough Croque Monsieur - mustard emulsion, fries £15

Classics

8oz Beef sirloin steak – creamed mushrooms, rocket,
rosemary salted thick cut chips £40

Trofie pasta - cherry vine tomato, caper £21 (v)

(add Cornish day boat fish £7)

Cornish day boat fish – Spring herb new potatoes, grilled broccoli,
caper butter sauce £27

Slow cooked lamb shoulder - spiced lentils, seasonal greens £28.50

Roasted cauliflower steak - shaved salad, cashew nut cream sauce £18 (v, gf)

Sides

Rosemary salted hand cut chips £6 (v)

New potatoes, Spring herb £6.50

Buttered Spring greens, Gremolata £6

Desserts

Warm chocolate brownie – Ivy House Farm clotted cream £10 (v)

Vanilla panna cotta - seasonal garnish £10 (gf)

Sticky toffee pudding - butterscotch sauce, vanilla ice cream £10 (v)

British cheese selection - quince, crackers £14

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