MONTAGU'S MEWS

BAR • DINING • GARDEN

À La Carte Dinner Menu

Chef's Choice

Breads & First Bites

Our selection of signature, handcrafted breads, miso & Ivy House Farm salted butters £9 (v)

Godminster Cheddar gougère, walnut ketchup £7 (v)

Smoked haddock & sweet potato fritters, spiced aubergine puree £7

Hot smoked Scottish salmon, mirin-soaked roe, crème fraiche, chive £8

Truffle ice-cream, apple remoulade, hazelnut pesto £13

Gordal olives £6

Starters

Westend Farm pork & pistachio pâté en croûte, fig & apple chutney £18

Caramelised cauliflower soup, Cheddar cheese beignet £15 (v)

Cornish crab steamed bun, shellfish bisque, chilli jam £26

Homemade Stokes Marsh Farm corned beef, heritage carrot, mustard dressing £15

Salads

Crown Prince squash, Castelfranco, haricot bean, blue cheese dressing £15/£25 (v)

Chicken Caesar salad, 24-month aged Parmesan, anchovy, sourdough crouton £16/£26

Roasted Bromham beetroot, tahini yoghurt, chicory, beetroot vinaigrette £15/£25 (v)

Mains

30-day aged beef rib-eye, peppercorn sauce, confit shallot, rosemary salted hand cut chips £48

Beech Ridge Farm duck a l'orange, carrot escabeche, confit leg rosti, xeres jus £40

Exmoor venison, roasted pear, Bath Blue cheese, pickled red cabbage, sloe gin jus £40

Pan-roasted halibut, pancetta, celeriac, sherry vinegar, cep foam £39

Homemade Westcombe ricotta agnolotti, cep, Spenwood £30 (v)

Salt baked celeriac, cider apple, almond cream sauce, Piqual olive oil £28 (ve)

Sides

Hand-cut chips, rosemary salt £8 (ve)
Honey roasted parsnips £7 (v)
Leeks vinaigrette £7 (ve)
Winter cabbage, butter emulsion £7

Desserts

Valrhona Hukambi mousse, pecan, maple ice cream £16 (v)
Baked custard tart, caramelized fig, fig leaf £15 (v)
Banana and rum soufflé, toasted coconut ice cream £15 (v)
Please allow 20 minutes to bake.

Cheese

British cheeses, quince jelly, toasted fruit loaf. Choose three for £15 or the full selection 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.