



MONTAGU'S MEWS

BAR • DINING • GARDEN

## Valentine's Classic Tasting Menu

13<sup>th</sup> & 14<sup>th</sup> February 2026

Sweet potato fritter, spiced aubergine

Whipped cod roe, lovage, lemon

### First

Pork cheek sticky bun, Togarashi

### Second

Crispy Porthilly oyster, leek barigoule

### Third

Beetroot, kefir yoghurt, Chardonnay vinegar

### Fourth (to share)

Creedy Carver duck a l'orange

Baked bread, Ivy House Farm salted butter

### Fifth

Baron Bigod, caramelized brioche, local honey

### Sixth

Baked passion fruit tart, dressed mango, coconut sorbet, lime

£135 per person to include a welcome glass of pink Champagne

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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## Valentine's Vegetarian Tasting Menu

13<sup>th</sup> & 14<sup>th</sup> February 2026

Sweet potato fritter, spiced aubergine

Avocado mousse, lovage, apple

### First

Jerusalem artichoke sticky bun, shitake sauce

### Second

Set leek cream, vichyssoise

### Third

Beetroot, kefir yoghurt, Chardonnay vinegar

### Fourth

Winter mushroom risotto, Cep, truffle

Baked bread, Ivy House Farm salted butter

### Fifth

Golden cenarth, caramelized brioche, local honey

### Sixth

Baked passion fruit tart, dressed mango, coconut sorbet, lime

£135 per person to include a welcome glass of pink Champagne

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.



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