



MONTAGU'S MEWS

BAR • DINING • GARDEN

## Classic Tasting Menu

FOUR-COURSE

Smoked haddock and sweet potato fritter, spiced aubergine

Pork cheek sticky bun, togarashi

### Chicken

Cornfed chicken and black pudding galantine, fig and port, brioche

### Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

### Venison

Exmoor venison, slow cooked beetroot, preserved berry, sloe gin jus  
Bath Ale bread, Ivy House Farm salted & homemade marmite butter

### Cheese

Selection of British cheeses, quince, lavosh  
(£15 supplement)

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£80 per person

£50 per person wine pairing

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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## Vegetarian Tasting Menu

FOUR-COURSE

Carrot escabeche, fennel, orange

Jerusalem artichoke, sticky bun, togarashi

### Artichoke

Violet artichoke, apple, vanilla

### Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

### Beetroot

Slow cooked beetroot, preserved berry, black garlic, Treviso  
Bath Ale bread, Ivy House Farm salted & homemade marmite butter

### Cheese

Selection of British cheeses, quince, lavosh  
(£15 supplement)

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£70 per person

£50 per person wine pairing

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

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## Pescatarian Tasting Menu

FOUR-COURSE

Smoked haddock and sweet potato fritter, spiced aubergine

Jerusalem artichoke sticky bun, togarashi

### Artichoke

Violet artichoke, apple, vanilla

### Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

### Beetroot

Slow cooked beetroot, preserved berry, black garlic, Treviso

Bath Ale bread, Ivy House Farm salted & homemade marmite butter

### Cheese

Selection of British cheeses, quince, lavosh

(£15 supplement)

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£80 per person

£50 per person wine pairing

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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## Vegan Tasting Menu

FOUR-COURSE

Carrot escabeche, fennel, orange

Jerusalem artichoke, togarashi

Artichoke

Violet artichoke, apple, vanilla

Truffle

Pickled celeriac, cep, hazelnut, truffle

Beetroot

Slow cooked beetroot, preserved berry, black garlic, Treviso

Bath Ale bread, Picual olive oil and balsamic

Apple

Caramelized apple, apple sorbet

(£15 supplement)

Rhubarb

Yorkshire forced rhubarb, ginger, almond

£70 per person

£50 per person wine pairing

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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