



MONTAGU'S MEWS

BAR • DINING • GARDEN

À la Carte Dinner Menu

For the table

Milk bread – Ivy House Farm salted butter

Starters

Scallop – Isle of Orkney scallop, carrot escabeche, fennel pollen £18

Beef - 30-day dry aged Longhorn beef tartar, Bath ale hollandaise, IP8 vinegar £16

Beetroot – Perl Las mousse, Bromham beetroot, fig & port reduction £14

Onion – Warm onion custard, pickled baby onion, kombu £13

Mains

Halibut - Roasted halibut, lardo, celeriac, xeres vinegar, cep velouté £40

Lamb – Somerset lamb, curd, courgette and basil, lamb jus £34

Partridge – Wiltshire partridge, confit leg chou farci, white currant, kale, Madeira jus £30

Artichoke – Jerusalem artichoke & mushroom pappardelle, Autumn truffle £28 (v)

Sides

Buttered winter cabbage - gremolata £5.50

Creamed potato – Parmesan, crispy winter cabbage £6

Home cooked chips - rosemary salt £5.50

Desserts

Plum - Navado white chocolate, cocoa nib, blood plum sorbet £14 (v)

Fig - Baked egg custard tart, black fig, Solsbury Hill honey £12

Douglas Fir – Douglas Fir poached pear, almond financier, dark chocolate Namalaka £12

Cheese - A selection of British cheese, homemade chutney, crackers £15

Dessert Wines (All 75ml)

Chateau Caillou – Grand Cru Classe Sauternes, France 2001 £17

Szamorodni – Peter Pince, Tokaj, Hungary 2019 £11

Colheita Port – Calem, Portugal 1985 £25

Coffee & 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.



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH