



MONTAGU'S MEWS

BAR • DINING • GARDEN

Classic Tasting Menu

FOUR-COURSE

Celeriac tempura, baked apple

Salmon

Citrus cured Loch Duarte salmon, cucumber, kombu dressing
Godello, 'Louro Do Bolo' Rafael Palacios, Galicia, Spain

Perl Las

Perl Las, Bromham beetroot, fig, port
Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

Lamb

Somerset lamb, Wye Valley asparagus, sheep curd, Amalfi lemon
Yukon Gold potato sourdough, Ivy House Farm salted & homemade marmite butter
Cannonau, Antonella Corda, Sardinia, Italy 2022

Tunworth

Walnut ketchup, caramelized apple, walnut loaf
(£15 supplement)
Lugana, 'Vigneto La Conchiglia' Agricola Citari, Lombardy, Italy 2023

Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme
Szamorodni, Péter Pince, Tokaj, Hungary 2019

£75 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



MONTAGU'S MEWS

BAR • DINING • GARDEN

Vegetarian Tasting Menu

FOUR-COURSE

Celeriac tempura, baked apple

Carrot

Carrot escabeche, candied carrot, yoghurt

Bordeaux Blanc Sec, 'Lion's', Chateau Suduiraut, France 2022

Perl Las

Perl Las, Bromham beetroot, fig, port

Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

Asparagus

Wye Valley asparagus, Westcomb ricotta, Amalfi lemon

Yukon Gold potato sourdough, Ivy House Farm salted & homemade marmite butter

Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia 2022

Wigmore

Walnut ketchup, caramelized apple, walnut loaf

(£15 supplement)

Cannonau, Antonella Corda, Sardinia, Italy 2022

Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

Szamorodni, Péter Pince, Tokaj, Hungary 2019

£65 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



MONTAGU'S MEWS

BAR • DINING • GARDEN

Pescatarian Tasting Menu

FOUR-COURSE

Celeriac tempura, baked apple

Salmon

Citrus cured Loch Duarte salmon, cucumber, kombu dressing
Godello, 'Louro Do Bolo' Rafael Palacios, Galicia, Spain

Perl Las

Perl Las, Bromham beetroot, fig and port
Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

Asparagus

Wye Valley asparagus, Westcombe ricotta, Amalfi lemon
Yukon Gold potato sourdough, Ivy House Farm salted & homemade marmite butter
Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia 2022

Wigmore

Walnut ketchup, caramelized apple, walnut loaf
(£15 supplement)
Cannonau, Antonella Corda, Sardinia, Italy 2022

Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme
Szamorodni, Péter Pince, Tokaj, Hungary 2019

£75 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

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MONTAGU'S MEWS

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Vegan Tasting Menu

FOUR-COURSE

Celeriac tempura, baked apple

Pea

Pea, mint and wild garlic from our garden

Grüner Veltliner, 'Gmirk', Anton Bauer, Wagram, Austria 2021

Beetroot

Beetroot mousse, Bromham beetroot, fig, port

Pinot Noir, Heirloom Vineyards, Adelaide Hills, Australia 2023

Asparagus

Wye Valley asparagus, Amalfi lemon

Yukon Gold potato sourdough, Piquet olive oil, balsamic

Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia 2022

Exotic fruit

Exotic fruit raviolo, lemongrass, coconut

Ginjo Yuzushu, Akashi-Tai, Japan

£65 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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