



## MONTAGU'S MEWS

BAR • DINING • GARDEN

### Dinner Menu

Served 5.30pm to 10pm

#### Snacks

Home baked focaccia - Piqual olive oil, sea salt £6 (v)

Nocellera olives £4 (v, gf)

Smoked violet artichokes £5 (v)

#### Small Plates

Local cured meats - pickles, sourdough £14/£28

British cheese selection - quince, crackers £14/£28

Roasted tomato velouté - homemade bread £10.95 (v)

Smoked Scottish salmon – taramasalata, lemon, lavosh £14/£28

Ham hock hash, apple & vanilla purée, watercress £9

Serrano ham, compressed melon, rocket, Arbequina olive oil £13

Roasted pear salad, chicory, candied walnut, stilton £15.50 (v)

#### Classics

8oz Beef sirloin steak – creamed mushrooms, rocket,  
rosemary salted thick chips £38

Cornish day boat fish – curry & chorizo broth £28.50

Slow cooked pork belly – white bean & herb cassoulet £28.50

Roasted cauliflower - golden raisin, candied watercress salad £18 (v, gf)

Sourdough Croque Monsieur - mustard emulsion £14.50

#### Sides

Rosemary salted hand cut chips £5.50 (v)

Creamed potato, Parmesan, crispy winter cabbage £6

Buttered winter cabbage, Gremolata £5.50

#### Desserts

Warm chocolate brownie – Ivy House Farm clotted cream £9.95 (v)

Seasonal berry panna cotta £9.95 (gf)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £9.95 (v)

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