



MONTAGU'S MEWS

BAR • DINING • GARDEN

À La Carte Dinner Menu

 Chef's Choice

Snacks & Breads

-  Godminster Cheddar gougère, truffle honey £8 (v)
- Confit Creedy Carver duck leg rosti, walnut ketchup £7
-  Ivy House Farm milk bread, miso butter £7 (v)
- Campagne baguette, salted butter £7 (v)

Oysters & Caviar

- Porthilly oysters "Hot and Cold" £10 (Crispy, soft herb emulsion / Fresh, tomato essence, basil)
- Fennel seed cracker, whipped cod's roe £7
- Fennel seed cracker, whipped cod's roe, Exmoor Oscietra caviar 10g £37

Starters

-  Gazpacho, Isle of Wight tomato, celery sorbet £14 (ve)
- Citrus-cured Loch Duart salmon, crème fraîche, fennel, lime £16
- Westend pork and chicken liver pâté en croûte, apricot, caraway chutney £15
- Caramelised sweetcorn custard, lemongrass, furikake £14 (v)
-  Yellowfin tuna tartare, smoked cod roe, apple, kohlrabi, kombu dressing £19

Salads

- Heirloom tomato salad, ewe's curd, basil £14/£25 (v)
- Chicken Caesar salad, 24-month aged Parmesan, anchovy, sourdough croutons £16/£28
- Plum & air-dried ham salad, bocconcini, toasted pinenut £16/£28

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

Mains

30-day aged beef rib-eye, café de Paris butter, dressed leaf, rosemary-salted hand-cut chips £48

 Somerset lamb, courgette, tapenade, basil emulsion £39

Shiitake-glazed courgette, red pepper piperade, spiced aubergine £28 (ve)

Pan-roasted halibut, St Austell mussels, leek, sea vegetables £39

Home-made Westcombe ricotta agnolotti, summer truffle, cep, Spenwood £30 (v)

Stream Farm Organic Devonshire Gold chicken, artichoke, chard, chicken jus £32

Sides

Hand-cut chips, rosemary salt £7 (v)

Warm honey & mustard new potatoes £8 (v)

Roasted Hispi cabbage, paprika, Parmesan £8

Baby leaf salad, olive oil vinaigrette £6 (v)

Desserts

Valrhona chocolate gâteau, meadowsweet, praline £16 (v)

 Earl Grey set cream, apricot, camomile £14 (v)

Cheddar Valley strawberry soufflé, clotted cream ice cream £15 (v)

Please allow 20 minutes to bake.

Cheese

British cheeses, quince jelly, toasted fruit loaf. Choose three for £15 or the full selection for £25.

Keens Cheddar - Unpasteurised cow's milk, mature Cheddar, Somerset

Golden Cenarth - Pasteurised cow's milk, washed rind, Carmarthenshire

Rachel Reserva - Unpasteurised goat's milk, semi-hard, washed rind, Somerset

Devon Blue - Pasteurised cow's milk, age 4-6 months, Devon

Wigmore - Pasteurised ewe's milk, semi-soft, Berkshire

Coffee, tea & petit fours £8

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