



MONTAGU'S MEWS

BAR • DINING • GARDEN

## Classic Tasting Menu

SIX-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

### Scallop

Isle of Orkney scallop, cauliflower, beurre noisette, caper and raisin

### 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 and homemade marmite butter

### Cheese

Selection of British cheeses, quince, lavosh

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£120 per person

£70 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

SIX-COURSE

Carrot escabeche, fennel, orange

Jerusalem artichoke sticky bun, togarashi

Artichoke

Violet artichoke, apple, vanilla

Cauliflower

Cauliflower, sauternes, caper, raisin

Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

Beetroot

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

Cheese

Selection of British cheeses, quince, lavosh

Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£110 per person

£70 per person wine pairing

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## Pescatarian Tasting Menu

SIX-COURSE

Smoked haddock and sweet potato fritter, spiced aubergine

Jerusalem artichoke sticky bun, togarashi

### Artichoke

Violet artichoke, apple, vanilla

### Scallop

Isle of Orkney scallop, cauliflower, beurre noisette, caper and raisin

### 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

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£120 per person

£70 per person wine pairing

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A discretionary 12.5% service charge will be added to your bill.



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## Vegan Tasting Menu

SIX-COURSE

Carrot escabeche, fennel, orange

Jerusalem artichoke, togarashi

Artichoke

Violet artichoke, apple, vanilla

Cauliflower

Cauliflower, sauternes, caper and raisin

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

Rhubarb

Yorkshire forced rhubarb, ginger, almond

£110 per person

£70 per person wine pairing

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A discretionary 12.5% service charge will be added to your bill.



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