



# MONTAGU'S MEWS

BAR • DINING • GARDEN

## Lunch Menu

### Snacks & Caviar

Home baked bread, salted butter £7 (v)  
Gordal olives £5 (ve)

Confit Creeedy carver duck leg rosti, walnut ketchup £7  
Fennel seed cracker, whipped cod's roe £7  
Add Exmoor Ossetra caviar 10G £30 or a glass of Taittinger £18

### Small Plates

Tomato & red pepper soup, croutons, basil, baked bread £11 (v)  
Citrus cured Loch Duarte salmon, crème fraiche, fennel, lime

Cobble Lane charcuterie selection, pickles, crackers £15 (v)

### Salads & Pasta

Roasted plum salad, radicchio, ewes curd £13 (v)  
Chicken Ceasar salad, 24-month aged Parmesan £15 / £28

Trofie pasta, Wye Valley asparagus, wild garlic £18 (v)

### Mains

30-day aged beef rib eye, café de Paris butter, dressed leaf,  
rosemary salted hand cut chips £40  
Croque Monsieur, mustard mayonnaise, fries £15

Chicken schnitzel, harissa mayonnaise, homemade slaw £25  
Curried chickpea, coconut & bok choy broth:  
With Cornish cod £27 or roasted cauliflower £18 (ve)

### Sides

Hand cut chips, rosemary salt £6.50 (v)  
Grilled tender stem broccoli, hazelnut, lemon £7

Red cabbage slaw, orange, sunflower seed £7 (v)

### Desserts

Honey parfait, lemon, sorrel £13 (v)  
Lemon tart, Bruce Farm raspberry £14 (v)

Dark chocolate brownie, vanilla ice cream £13 (v)

### Cheese

British cheeses, quince jelly, toasted fruit loaf, choose 3 for £15 or a full set 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

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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## À La Carte Dinner Menu

### Snacks & Breads

 Pain perdu, Wigmore, truffle £8 (v)

Ivy House Farm milk bread, salted butter £7 (v)

Confit Creedy Carver duck leg, rosti, walnut ketchup £7

Bath Gem ale bread, homemade marmite butter £7 (v)

### Oyster & Caviar

Porthilly oyster "Hot and cold" £9

(Crispy, soft herb emulsion / Fresh, tomato essence and basil)

Fennel seed cracker, whipped cod's roe £7

Add Exmoor Oscietra caviar 10G £30

### Starters

Gazpacho, Isle of Wight tomato, celery sorbet £13 (ve)

Citrus cured Loch Duarte salmon, crème fraiche, fennel, lime £15

 Stokes Marsh Farm beef tartare, hollandaise, "no waste ale cracker" IP8 vinegar £16

Poached Hampshire pheasant egg, white asparagus, Lardo, hazelnut £16

### Mains

30-day aged beef rib eye, café de Paris butter, dressed leaf, Rosemary salted hand cut chips £40

Somerset lamb, courgette, turnip, basil emulsion £38

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

 West End Farm pork belly, carrot escabeche, broad bean, pork jus £32

Butter poached halibut, St Austell mussels, sea vegetables £36

Pappardelle, Wye Valley asparagus, wild garlic £28 (v)

### Sides

Hand cut chips, rosemary salt £6.50 (v)

Roasted plum salad, radicchio, ewes curd £8 (v)

Caesar salad, 24-month aged Parmesan £8 (v)

Grilled tender stem broccoli, hazelnut, lemon £7

 Chef's favourites

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## Desserts

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

Lemon tart, Bruce Farm raspberry £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 3 for £15 or a full set 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



Chef's favourites

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## Classic Tasting Dinner Menu

SIX-COURSE

Creedy Carver duck leg rosti, walnut ketchup

Whipped cod's roe, lemon, lovage

Bath Gem Ale bread

Ivy House Farm salted & homemade marmite butter

“Gazpacho”

Isle of Wight tomato, celery sorbet

Scallop

Isle of Orkney scallop, carrot escabeche

Asparagus

Wye Valley white asparagus, lardo, hazelnut pesto

Lamb

Home Farm lamb, turnip, courgetti, basil

Wigmore

Wigmore cheese, pain perdu, truffle

Chocolate

Valrhona Caraibe, meadowsweet, praline

£135 per person

Six-glass wine pairing £80 per person

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## Vegetarian Tasting Dinner Menu

SIX-COURSE

Potato and artichoke rosti, walnut ketchup

Whipped avocado, lemon, lovage

Bath Gem Ale bread

Ivy House salted and homemade marmite butter

“Gazpacho”

Isle of Wight tomato, celery sorbet

Carrot

Bromham carrot escabeche, confit carrot, almond

Asparagus

Wye Valley white asparagus, apple and hazelnut dressing

Courgette

Glazed courgette, red pepper piperade, basil

Wigmore

Wigmore cheese, pain perdu, truffle

Chocolate

Valrhona Caraibe, meadowsweet, praline

£120 per person

Six-glass wine pairing £80 per person

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## Pescatarian Tasting Dinner Menu

SIX-COURSE

Creedy Carver duck leg rosti, walnut ketchup

Whipped cod's roe, lemon, lovage

Bath Gem Ale bread

Ivy House salted and homemade marmite butter

“Gazpacho”

Isle of Wight tomato, celery sorbet

Scallop

Isle of Orkney scallop, carrot escabeche

Asparagus

Wye Valley white asparagus, apple & hazelnut dressing

Halibut

Butter poached halibut, St Austell mussel, sea vegetables

Wigmore

Wigmore cheese, pain perdu, truffle

Chocolate

Valrhona caraibe, meadowsweet, praline

£135 per person

Six-glass wine pairing £80 per person

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



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## Vegan Tasting Dinner Menu

SIX-COURSE

Potato and artichoke rosti, walnut ketchup

Whipped avocado, lemon, lovage

Bath Gem Ale bread

Picual olive oil, aged balsamic

“Gazpacho”

Isle of Wight tomato, celery sorbet

Carrot

Bromham carrot escabeche, confit carrot, almond

Asparagus

Wye Valley white asparagus, apple & hazelnut dressing

Courgette

Glazed courgette, red pepper piperade, basil

Strawberry

Cheddar valley strawberry salad

Chocolate

Valrhona chocolate, meadowsweet, praline

£120 per person

Six-glass wine pairing £80 per person

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