



MONTAGU'S MEWS

BAR • DINING • GARDEN

Spanish Wine Dinner Menu

Thursday 23rd April 2026, 7pm

Canapés

Whipped cod roe, confit lemon, lovage

Creedy Carver duck leg rosti, walnut

Viña Real Blanco 2024, Rioja Spain

Bread

Ivy House Farm milk bread

Starter

“Gazpacho”

Isle of Wight tomato, celery sorbet

Monopole Clásico Reserva Blanco 2021, Rioja, Spain

Main

Somerset lamb, glazed courgetti, red pepper piperade

Contino Reserva 2020, Rioja, Spain

Cheese

La Oveja Negra Manchego semi crudo

(Hard, organic sheep's cheese)

Viña Real Gran Reserva 2017, Rioja, Spain

Dessert

Torrija de pan brioche

Caramelised brioche, whipped custard, picual olive oil

Roger Goulart Gran Reserva Cava Josep Valls 2021, Penedès, Spain

£145 per person



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH



MONTAGU'S MEWS

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Spanish Wine Dinner Vegetarian Menu

Thursday 23rd April 2026, 7pm

Canapés

Whipped avocado, confit lemon, lovage

Sweet potato & spring onion fritter, spiced aubergine

Viña Real Blanco 2024, Rioja Spain

Bread

Ivy House Farm milk bread

Starter

“Gazpacho”

Isle of Wight tomato, celery sorbet

Monopole Clásico Reserva Blanco 2021, Rioja, Spain

Main

Glazed courgette, red pepper piperade

Contino Reserva 2020, Rioja, Spain

Cheese

Wigmore

(Semi-soft ewe's milk cheese made with vegetarian rennet)

Viña Real Gran Reserva 2017, Rioja, Spain

Dessert

Torrija de pan brioche

Caramelised brioche, whipped custard, picual olive oil

Roger Goulart Gran Reserva Cava Josep Valls 2021, Penedès, Spain

£145 per person



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