



MONTAGU'S MEWS

BAR • DINING • GARDEN

Drinks Menu



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH

Welcome to Montagu's Mews Bar

Our skilled bar team invites you to embark on a sensory journey, where every sip tells a story. Choose from our Martini Corner or House Cocktails, all expertly crafted to reflect our passion for quality and creativity.

With a commitment to sustainability, we embrace a zero-waste philosophy and proudly partner with local suppliers to reduce our carbon footprint. Each drink we serve reflects the care we take in sourcing the finest ingredients.

We hope you enjoy this unique experience.

The Montagu's Mews Bar Team



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The Macallan

Experience

Explore the prestigious world of Macallan scotch whisky with our whisky flight.

Macallan celebrated their 200th anniversary in 2024 - a momentous occasion to spotlight the craft, finesse and history of their scotch whiskies.

The Macallan Old Fashioned

Macallan scotch whisky, kokuto sugar and homemade bitters
rich/oaky fudge

A Premium Old Fashioned using the prestigious Macallan 12-year double oak aged single malt scotch whisky. The single malt is aged in hand-picked European and American sherry-aged oak casks for twelve years. The cask provides the whisky with a rich warming flavour with notes of candied citrus, caramel and spices. Premium kokuto Japanese dark sugar is used for the syrup to compliment the whisky, and a blend of homemade bitters completes this classy Old Fashioned.

£28



Delight in an adventure through three premium examples of Macallan scotch whisky and discover the impact of their extraordinary ageing processes and handpicked oak casks.

The Classy

12-year-old Double Cask – fudge, citrus, soft spice

12-year-old Sherry Oak – sultanas, ginger syrup, cinnamon spice, vanilla

15-year-old Double Oak – sweet raisin, nutmeg, creamy vanilla

£30 - (3x 20ml)

The Classier

15-year-old Double Oak – sweet raisin, nutmeg, creamy vanilla

18-year-old Sherry Oak – dark chocolate-coated ginger, dates, sweet vanilla

Harmony Vibrant Oak – creamy panna cotta, coconut, almond brittle

£60 - (3x 20ml)



Martini Corner

Timeless

Classic

Choice of gin or vodka, dry vermouth, lemon or olive
Dating back to the 1880s, this has become a timeless classic.

From £16

Southwest

Salcombe 'Start Point' London Dry Gin, Bramley & Gage dry vermouth,
lemon or olive

Crafted using the finest local ingredients from the southwest of England.

£19

Traditional

Hayman's Old Tom Gin, dry vermouth, orange bitters, lemon or olive
Our take on some of the earliest forms of the Martini.

£16

Martinez

London Dry Gin, dry vermouth, sweet vermouth, Luxardo Maraschino
liqueur, orange bitters

First recorded in 1884, this was a major influence on the Martini.

£16

Dirty

Choice of gin or vodka, dry vermouth, muddled olives, olive brine, olives
A Prohibition-era twist on the classic.

From £16



Vesper

Vodka, London Dry Gin, Lillet Blanc

The 'James Bond' martini made famous by Ian Fleming in 1953.

£17

Corpse Reviver No2.

Citrus-infused gin, Cointreau, Lillet Blanc, absinthe, lemon, sugar

With roots in the golden age of mixology it was initially intended as a hangover cure.

£16

Sidcar

Cognac, Cointreau, lime

A French-born, cognac-based cousin of the martini.

£16

Manhattan

Bourbon, sweet vermouth, Angostura bitters

The 'whisky' martini.

£16

White Lady

Citrus-infused gin, Cointreau, lime, vegan foamer

A gin-based counterpart to the Sidecar, done in a sour style.

£16



Martini Corner

Twists

On the Beach

Mermaid Salt Vodka blend, blanc vermouth, lime, muddled samphire
A marine-themed drink for lovers of the dirty martini.

£16

Jane Austin

Salcombe 'Rose' Gin, Mancino Sakura Vermouth, raspberry shrub, rose
water

Inspired by Bath's great Romantic novelist.

£18

Garden Room

Gin, strawberry juice, Chamberyzette, lime, fresh mint & cucumber
Inspired by an English garden, made to be enjoyed in our Garden Rooms.

£16

Lemondrop

Citrus-infused gin, Italicus, lemon, sugar

A modern adaptation creating a sweet and sour cocktail with fresh lemon
and hints of bergamot.

£16

Breakfast

Citrus-infused gin, tangerine marmalade, mandarin liqueur, lemon
A British-born classic using marmalade and a variety of the citrus family.

£16



Somerset to Manhattan

Bourbon, Somerset Cider Brandy Pomona, Bramley & Gage dry
vermouth, rhubarb bitters

Bringing the Manhattan back home using apple Pomona and local
vermouth to replace the sweet vermouth.

£17

Pistachiano

Vodka, Châtaigne liqueur, espresso, sugar, pistachio foam
(Contains dairy and nuts)

A nutty twist on one of the most successful adaptations to date.

£16

Pomme-tini

Calvados, yuzu liqueur, apple juice, lime, lavender honey

An elegant elevation on the Apple-tini.

£18

The Harlot

Tonka bean-infused vodka, mango, lime, pineapple & star anise bitters.

Our take on the 'P***** Martini'.

£16

In the Tropics

Basil-infused gin, fresh watermelon, lime, sugar

Inspired by the now-iconic Basil Smash, with Watermelon to give a fresh,
seasonal twist.

£16



House Cocktails

Royal Garden

Casoni figs and cherries balsamic liqueur topped with Champagne

Semi-sweet / dry / refreshing

flute

A Royal Crescent staple that improves upon the Kir Royale. We use the Italian Casoni wild berry balsamic liqueur topped up with our Taittinger Brut Réserve. The liqueur adds a fresh, vivid berry flavour that balances beautifully with the dry and crisp Champagne.

£18

Yuzu Bramble

Blackberry-infused vodka, yuzu, lime, crème de mûre, dark berries

Sweet / sour / fruity

Sours glass

A modern twist on the classic Bramble cocktail, reimagining its sour and blackberry character. Our in-house blackberry-infused vodka for, mixed with sweet and sour Japanese yuzu liqueur. A crème de mûre top is blended with mixed berries and transformed into a light foam.

£14



Crescent Orchard Collins

Apple and pear-Infused gin, ginger ale, cloudy apple juice, lime

Fruity / dry / sour

Highball glass

A simple adaptation of the Tom Collins, with the gin enhanced by an apple and pear infusion. Topped with ginger ale and a touch of organic cloudy apple juice adds spice and sweetness to the cocktail to form a tall, fizzy and refreshing drink.

£14

Bonfire Picante

Mezcal & tequila blend, lapsang, fresh chilli, coriander, lime

Smoky / sour / spicy

Rocks glass

This smoky and spicy cocktail is made using fresh ingredients that add spice and heat to the smoky mezcal base. A homemade syrup made with even smokier Lapsang Souchong tea adds depth, while lime juice balances the spice with a citrusy sour finish.

£14



Negroni Folio

Normandy Negroni

Calvados, apple cider brandy, Campari, vermouth

Bitter / fruity / dry

A seasonal alteration on the classic Negroni. Sweet, nutty Norman apple brandy is blended with dry and fruity local Somerset apple cider brandy, replacing the sweet vermouth in the vintage trio. Vermouth and Campari round out the mix to produce a smooth, bitter and fruity Negroni.

£14

Negroni-shu

Unicum, sweet vermouth, umeshu

Bitter-sweet / plummy / umami

Negroni like never before.

Sweet vermouth mixed with Unicum, a Hungarian botanical digestif that brings herbal and spicy complexity in place of gin, as well as Campari's signature bitterness. Umeshu, a Japanese plum liqueur, adds a fruity sweetness. The result is a rich, herbal, and balanced Negroni with a distinct twist.

£14



Alcohol Free

Mocktail

£8.50

Spiced Swizzler #3

Falernum syrup, pineapple, tonic water

Livener

Three Spirits livener, strawberry shrub, lemon tonic
(Contains caffeine)

Lucky Driver

Strawberry, raspberry, blackcurrant, lime, orgeat
(Contains nuts)

Beers

Days Lager 330ml (bottle) 0%	£6.50
Big Drop Pale Ale 330ml (bottle) 0.5%	£6

Sparkling Tea

Dry Dragon – Real Drinks (bottle/750ml)	£30
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Wines by the Glass

Champagne & English Sparkling Wine 125ml

Brut Réserve, Taittinger	NV	£18
Prestige Rosé, Taittinger	NV	£21
Nocturne, Taittinger	NV	£23
Minerva, Bath (English Sparkling)	2019	£16

White 175ml

Chardonnay, René Lequin-Colin, Burgundy, France	2022	£17
Picpoul, Moulin de Gassac, Languedoc, France	2023	£12.50
Albariño, A2O, Castro Martin, Spain	2023	£10.50
Vinho Verde, Quinta De Azevedo, Portugal	2023	£8.50
Sauvignon Blanc, Blank Canvas, Marlborough, Nz	2023	£14
Furmint (Dry), Gizella Winery, Tokaj, Hungary	2024	£12

Rosé 175ml

Chateau de Sarrins, Provence, France	2024	£15.50
Zweigelt, Stefan Pratsch, Weinviertel, Austria	2023	£10.00

Red 175ml

Bordeaux, Diane De Belgrave, Haut-Medoc, France	2016	£17.50
Pinot Noir, Laroche La Chevalière, Pays d'Oc, France	2023	£12.50
Montepulciano d'Abruzzo, Gran Sasso, Italy	2022	£10
Cabernet Sauvignon, Corryton Burge, South Australia	2022	£8.50
Malbec, 'Estripe', Pacheco Pareda, Mendoza, Argentina	2022	£15

 CORAVIN®

Wines Available on Full Wine List



Beers & Cider

	ABV	
L&G Keller Pils Lager 440ml (can)	4.8%	£7
Bath Gem Ale 500ml (bottle)	4.8%	£7.50
L&G Wanna Go to the Sun Pale Ale 440ml (can)	4.6%	£7.50
Whitstable Bay Blonde Lager 330ml (bottle)	4.5%	£5.50
Iford Wild Juice Cider 440ml (can)	4.7%	£7.50
Days Lager 330ml (bottle)	0%	£6.50
Big Drop Pale Ale 330ml (bottle)	0.5%	£6

Gin

	ABV	50ml
6 O'clock London Dry	43%	£13
Four Pillars Shiraz	41.7%	£14
Garden Swift	47%	£14
Hendrick's	41.4%	£13
Tanqueray	43.1%	£13
Tanqueray No.Ten	46%	£15
Hayman's Old Tom	40%	£13
Cotswolds	46%	£15
135° East	42%	£15
Roku	43%	£15
Salcombe 'Rosé' Pink	41.4%	£15
Salcombe 'Start Point' London Dry	44%	£15
No 3.	46%	£14

Vodka

	ABV	50ml
Belvedere (Poland)	40%	£14
Grey Goose	40%	£14
Sapling	40%	£13
Cîroc	40%	£14
Mermaid Salt	40%	£13



Blended Scotch Whisky

	ABV	50ml
Johnnie Walker Gold Label	40%	£20
Monkey Shoulder	40%	£13

Scotch Single Malt

	ABV	50ml
Aberlour 12Y	40%	£15
Auchentoshan Three Wood	43%	£19
Balvenie 14Y Caribbean Cask	43%	£19
Balvenie 16Y French Oak, Pineau Cask	47.6%	£30
Bowmore 26Y The Vintners Trilogy	48.7%	£100
Caol Ila 24Y	46%	£50
Dalwhinnie 15Y	43%	£15
Highland Park 12Y	40%	£15
Isle of Raasay	46.4%	£15
Laphroaig 10Y	40%	£14
Macallan Harmony, Vibrant Oak	44.2%	£50
Macallan 18Y Sherry Oak	43%	£60
Macallan 15Y Double Cask	43%	£32
Macallan 12Y Sherry Oak	40%	£20
Macallan 12Y Double Cask	40%	£20
Port Charlotte 10Y	50%	£20
Tamdhu 12Y	43%	£14

Irish Whiskey

	ABV	50ml
Green Spot	46%	£12
Jameson	40%	£10

Welsh Whiskey

	ABV	50ml
Penderyn Madeira Cask	46%	£15



American & Canadian Whiskey	ABV	50ml
Buffalo Trace	40%	£13
Elijah Craig Small Batch	47%	£16
Sazerac Rye	45%	£14
WhistlePig 10y Rye	50%	£22
Woodford Reserve	43.2%	£14
 Japanese Whisky	 ABV	 50ml
Hibiki Harmony	43%	£20
Nikka from the Barrel	51.4%	£16
The Yamazaki 12Y	43%	£35
 World of Whisky	 ABV	 50ml
Copenhagen Distillery Raw Edition #2 (Copenhagen)	51.6	£40
Le Breuil Oloroso Finish Single Malt (France)	46%	£16
Michel Couvreur Overaged Malt Whisky (France)	43%	£18
Spirit of Hven Tycho's Organic (Sweden)	41.8%	£15
 Tequila / Mezcal	 ABV	 50ml
Código 1530 Rosa	35%	£15
Patron Añejo	40%	£18
Banhez Mezcal	42%	£12

Single measures on request

Please advise if you have any allergies or dietary requirements.

A discretionary service charge of 6% will be added to your bill.



Rum	ABV	50ml
Aluna Coconut	37.5%	£11
El Dorado 12Y	40%	£12
El Dorado 15Y	43%	£16
Planteray 3 Stars	41.2%	£11
Planteray 5Y	40%	£12
Ron Zacapa 23, Solera Gran Reserva	40%	£18
Vapoura Spiced Rum 'Chapter 1'	38%	£14
Vapoura Gold Rum 'Chapter 2'	42%	£14

Cognac	ABV	50ml
Courvoisier VS	40%	£12.5
François Voyer XO	40%	£30
Pierre Ferrand Ambré	40%	£20
Ragnaud Sabourin Special Reserve Alliance	43%	£25
Rémy Martin VSOP	40%	£17

Armagnac	ABV	50ml
Baron de Sigognac, Bas Armagnac, 20-year-old	40%	£14

Calvados	ABV	50ml
Berneroy Fine Calvados	42%	£15

Mixers & Juices

Double Dutch Indian Tonic	£3.50
Double Dutch Skinny Tonic	£3.50
Double Dutch Double Lemon	£3.50
Double Dutch Grapefruit Soda	£3.50
Double Dutch Soda Water	£3.50
Double Dutch Lemonade	£3.50
Double Dutch Ginger Ale	£3.50
Fentimans Ginger Beer	£3.50
Coke/Diet Coke	£3.50
San Pellegrino Sparkling Water	£4

Orange Juice	£4
Apple Juice	£4
Cranberry Juice	£4.25
Tomato Juice	£4.25
Pineapple Juice	£4.25
Bumbleberry Juice	£4.25

Selection of Tea & Coffee	£6
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