



MONTAGU'S MEWS

BAR • DINING • GARDEN

Chapoutier Wine Dinner Menu

Friday 27th November 2026, 7pm

Canapés

Smoked haddock & sweet potato fritter, spiced aubergine

Godminster Cheddar gougère

La Combe Pilate Alchemy 'Esteban' Brut Nature

Bread

Ivy House Farm milk bread

First Course

Cornish crab raviolo, shellfish bisque, pink grapefruit

Saint-Peray Haut Chamblard M. Chapoutier 2024

Main Course

Dorset venison, pickled red cabbage, roasted pear, black garlic, sloe gin jus

Hermitage Rouge Monier de la Sizeranne M. Chapoutier 2020

Cheese Course

Beauvale blue cheese, apple tarte tatin

Condrieu Invitare, M Chapoutier 2023

Dessert

Valrhona Hukambi, pecan mousse, maple ice cream

Bila-Haut Banyuls Vin Doux Naturel 2021

£150 per person



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH



MONTAGU'S MEWS

BAR • DINING • GARDEN

Chapoutier Wine Dinner Vegetarian Menu

Friday 27th November 2026, 7pm

Canapés

Wild mushroom arancini, walnut ketchup

Godminster Cheddar gougère

La Combe Pilate Alchemy 'Esteban' Brut Nature

Bread

Ivy House Farm milk bread

First Course

Westcombe ricotta agnolotti, cep, winter truffle

Saint-Peray Haut Chamblard M. Chapoutier 2024

Main Course

Salt baked celeriac, pickled red cabbage, black garlic, roasted pear

Hermitage Rouge Monier de la Sizeranne M. Chapoutier 2020

Cheese Course

Golden Cenarth, apple tarte tatin

Condrieu Invitare, M Chapoutier 2023

Dessert

Valrhona Hukambi, pecan mousse, maple ice cream

Bila-Haut Banyuls Vin Doux Naturel 2021

£150 per person



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH