



MONTAGU'S MEWS

BAR • DINING • GARDEN

Classic Tasting Menu

"Having grown up in the Southwest and spent most of my culinary journey here, I have built strong relationships with local farmers and suppliers - I am passionate about incorporating their quality produce into my menus and showing off the best that Bath and the surrounding area has to offer." Martin Blake

Bath Blue cheese, Parmesan sable

Avocado mousse, cucumber, lovage

Shokupan

Ivy House Farm salted butter, smoked roe mousse

Beef

30-day aged Herefordshire beef tartar, Bath Ale hollandaise, IP8 vinegar

Cod

Cornish cod, cockles, shellfish dressing

Lamb

Whaddon Grove Farm lamb, aged Parmesan gnocchi, braised tongue, pea, lamb jus

Cheese

A selection of four British cheeses
(£15 supplement)

Apricot

Green tea poached apricot, yoghurt, sauternes

Strawberries

Cheddar Valley strawberry, Valrhona Opalys, yuzu

Petit fours

£105 per person

Wine pairings are available, please ask for details.

Please let us know if you have any dietary requirements before ordering.

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