



# MONTAGU'S MEWS

BAR • DINING • GARDEN

## Bar & Terrace Menu

Served 12pm to 10pm

### Snacks

Home baked focaccia - Piquet olive oil, sea salt £6 (v)

Nocellera olives £4 (v, gf)

Welsh rarebit gougère £5.50 (v)

Sweet piquante peppers £4 (v, gf)

### Small Plates

Longhorn beef carpaccio - 24-month Parmesan, rocket £13

Caprese - Heirloom tomato, bocconcini, basil £9 (v, gf)

Local cured meats - pickles, sourdough £14/£28

Smoked Scottish salmon - taramasalata, caper, lavosh £14/£28

British cheese selection - quince, crackers £14/£28

Chilled asparagus - Westcombe Dairy ricotta, lemon dressing £10 (v, gf)

Roasted tomato velouté - homemade bread £10.95 (v)

### Salads

Greek style salad - barrel aged feta, cucumber, mint £15.50 (v, gf)

Tabbouleh - soft herbs, chicory, candied walnut, pear £15.50 (v)

### Classics

**8oz Beef ribeye steak** - Café de Paris, garden salad, rosemary salted chips £39

**Cornish Sea bream Meunier** - capers, chard £28.50

**Reginette pasta** - seasonal vegetables, crème fraîche Parmesan £24 (v)

**Roasted cauliflower** - golden raisin, candied watercress salad £18 (v, gf)

**Sourdough Croque Monsieur** - mustard emulsion £14.50

### Sides

**Green bean a la Francaise** - pancetta cream sauce £5.50

**Buttered baby potatoes** - salsa Verdi £5.50 (v, gf)

**Rosemary salted hand cut chips** £5.50 (v)

### Desserts

**Cheddar Valley strawberries** - Ivy House Farm clotted cream £9.95 (v, gf)

**Warm chocolate brownie** - vanilla ice-cream £9.95 (v)

**Seasonal berry panna cotta** £9.95



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH