



MONTAGU'S MEWS

BAR • DINING • GARDEN

À la Carte Dinner Menu

For the table

Milk bread – Ivy House Farm salted butter

Starters

- Salmon - Citrus cured Loch Duart salmon, Langoustine, Isle of white tomato £16
- Beef - 30-day dry aged Longhorn beef tartar, Bath ale hollandaise, IP8 vinegar £16
- Beetroot - Blue cheese mousse, Bromham beetroot, fig & port reduction £13
- Egg - Confit duck yolk, konro grilled maitake mushroom, violet artichoke £14

Mains

- Halibut - Roasted halibut, lardo, celeriac, xeres vinegar, cep velouté £40
- Lamb – Somerset lamb, curd, courgette and basil, lamb jus £34
- Duck - Creedy carver duck, cherry, baby beetroot, five spice jus £34
- Asparagus - Asparagus & ricotta ravioli, Westcombe Dairy Cheddar velouté, hazelnut pesto £28 (v)

Sides

- Green bean a la Francaise - pancetta cream £5.50
- Buttered baby potatoes - salsa Verdi £5.50
- Home cooked chips - rosemary salt £5.50

Desserts

- Peach - Baked vanilla cheesecake, poached peach, raspberry (v) £12
- Manjari chocolate - Oak Church cherry, yoghurt sorbet £15
- Strawberry - Cheddar Valley strawberry, Ivy House Farm clotted cream, elderflower
- Cheese - A selection of British cheese, homemade chutney, crackers £15

Dessert Wines (All 75ml)

- Chateau Caillou – Grand Cru Classe Sauternes, France 2001 £17
- Szamorodni – Peter Pince, Tokaj, Hungary 2019 £11
- Colheita Port – Calem, Portugal 1985 £25

Coffee & petit fours £8

Please let us know if you have any dietary requirements before ordering.
A discretionary 12.5% service charge will be added to your bill.



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH