



MONTAGU'S MEWS

BAR • DINING • GARDEN

## Classic Tasting Menu

Smoked eel, potato, horseradish

Avocado, cucumber, lovage

Milk bread

Ivy House Farm salted butter

Beef

30-day aged Longhorn beef tartar, Bath ale hollandaise, IP8 vinegar

Scallop

Isle of Orkney scallop, carrot escabeche, fennel pollen

Lamb

Somerset lamb, curd, courgette and basil

Cheese

A selection of British cheeses

(£15 supplement)

Douglas Fir

West Woodlands Douglas Fir, almond, pear

Fig

Baked egg custard tart, black fig, Solsbury Hill honey, fig leaf sorbet

Petit fours

£105 per person

Wine pairings are available, please see overleaf 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.



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH



# MONTAGU'S MEWS

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## Vegetarian Tasting Menu

Potato and horseradish, apple and vanilla

Avocado, cucumber, lovage

Milk bread

Ivy House Farm salted butter

Beetroot

Perl Las mousse, Bromham beetroot, fig and port

Carrot

Carrot escabeche, confit carrot, fennel

Artichoke

Jerusalem artichoke & mushroom, Autumn truffle

Cheese

A selection of British cheeses

(£15 supplement)

Douglas Fir

West Woodlands Douglas Fir, almond, pear

Fig

Baked egg custard tart, black fig, Solsbury Hill honey, fig leaf sorbet

Petit fours

£95 per person

Wine pairings are available, please see overleaf for details.

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### Vegan Tasting Menu

Avocado, cucumber, lovage

Linzer biscuit, almond cream

#### Sourdough

Piqual olive oil

#### Beetroot

Bromham beetroot, candied walnut, fig and port

#### Carrot

Carrot escabeche, confit carrot, fennel

#### Artichoke

Jerusalem artichoke, mushroom, Autumn truffle, apple & hazelnut dressing

#### Douglas Fir

West Woodlands Douglas Fir, almond, pear

#### Black Cherry

Black cherry raviolo, apple & vanilla, coco nib

#### Petit fours

£95 per person

Wine pairings are available, please see overleaf for details.

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## Prestige Wine Pairing

### Canapés

Comtes de Champagnes – Taittinger 2012 (125ml)

### Beef

Morgan, Domaine Marcel Lapierre, France 2022 (100ml)

### Scallop

Chardonnay, Double L Vineyards, Morgan, Santa Lucia, CA, 2018 (100ml)

### Lamb

Corton Pougets, Grand Cru - Beaune, Louise Jadot, France, 2013 (100ml)

### Cheese

Colheita Port - Calem 1985 (75ml)

(£25 supplement)

### Fig

Gewürztraminer - Robert Roth, Orschwillerbourg, Alsace, France 2020 (75ml)

£150 per person

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