



MONTAGU'S MEWS

BAR • DINING • GARDEN

Menu

Served 12.30pm to 4.30pm & 5.30pm to 10pm

Snacks

Home baked bread – Rapeseed oil, sea salt £6.50 (v)

Nocellera olives £4 (v, gf)

Red pepper hummus, homemade crackers £6 (v)

Small Plates

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

Celeriac and apple soup - home baked bread £10.95 (v)

Citrus cured salmon - caper, lemon, lavosh £14

Beef tartare - beef onglet, caper, gherkin, sourdough croute £16

Greek style salad - barrel aged feta, mint, dill £13/£18.50 (v)

Chicken Caesar salad - 24-month aged Parmesan £13/£18.50

Burrata salad - Isle of Wight tomato, aged balsamic, fennel pollen £16 (v)

Sourdough Croque Monsieur - mustard emulsion, fries £15

Classics

8oz Beef sirloin steak – creamed mushrooms, rocket,
rosemary salted thick cut chips £40

Trofie pasta - cherry vine tomato, caper £21 (v)

(add Cornish day boat fish £7)

Cornish day boat fish – Gnocchi, summer vegetables, basil & sunflower seed
pesto £28.50

Slow cooked lamb scrumpet – Parmesan polenta, cucumber raita £28.50

Roasted cauliflower – cashew cream sauce, pickled fennel salad £18 (v, gf)

Sides

Rosemary salted hand cut chips £6 (v)

Buttered new potatoes, soft herbs £6.50

Steamed greens, Gremolata £6

Desserts

Warm chocolate brownie – vanilla ice cream £10 (v)

Ivy House Farm clotted cream set custard - strawberry, elderflower £10

Lemon parfait - raspberry, meringue £10 (v)

British cheese selection - quince, crackers £14

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