



MONTAGU'S MEWS

BAR • DINING • GARDEN

À la carte Dinner Menu

"Modern British cuisine with a focus on quality, simplicity & a clean execution" Martin Blake

For the table

Milk bread – Ivy House Farm salted butter

Starters

- Salmon** - Citrus cured Loch Duart salmon, mango and cardamon, basil (gf) £15
- Beef** - 30-day dry aged Longhorn beef tartar, Bath Ale hollandaise, IP8 vinegar £16
- Waldorf** - Chicory marmalade, confit grape, poached pear, candied walnut (ve, gf) £13
- Quail** - Roasted quail, caramelised shallot escabeche, shimeji a la grecque (gf) £15

Mains

- Halibut** – Roasted halibut, lardo, celeriac, xeres vinegar, cep veloute £40
- Lamb** - Whaddon Grove Farm 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

- Passionfruit** - Baked passionfruit tart, exotic fruit compote, lemon grass sorbet £11 (v)
- Manjari chocolate** - Caramelia ganache, coffee, yuzu £14
- Strawberry** - Cheddar Valley strawberry, Ivy House Farm clotted cream, elderflower
- Cheese** - A selection of British cheese, homemade chutney, crackers £15

Coffee and 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.