



MONTAGU'S MEWS

BAR • DINING • GARDEN

Vegan Tasting Menu

"Having grown up in the Southwest and spent most of my culinary journey here, I have built strong relationships with local farmers and suppliers - I am passionate about incorporating their quality produce into my menus and showing off the best that Bath and the surrounding area has to offer." Martin Blake

Avocado mousse, cucumber, lovage

Linzer biscuit, almond

Black treacle soda bread

Piqual olive oil, chickpea hummus

Beetroot

Beetroot tartar, Konro grilled celeriac, Ip8 vinegar

Carrot

Candied carrot, escabeche, fennel pollen

Gnocchi

Roasted garlic gnocchi, Jerusalem artichoke, crosnes, nasturtium

Douglas Fir

West Woodlands Douglas Fir, russet apple, sorrel

Rhubarb

Salad of Yorkshire forced rhubarb

Petit fours

£95 per person

Wine pairings are available, please ask 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