



MONTAGU'S MEWS

BAR • DINING • GARDEN

À la Carte Menu

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

For the table

Shokupan, Ivy House Farm salted butter

Starters

Trout - Sake cured Chalk Stream trout, Kombu dressing, radish £15

Beef - 30-day dry aged Herefordshire beef tartar, Bath Ale hollandaise, IP8 vinegar £16

Waldorf - chicory marmalade, confit grape, poached pear, candied walnut £13

Beetroot - Bromham beetroot, Konro grilled celeriac, Russet apple £13

Mains

Cod - Cockles, shellfish vinaigrette, fennel, tomato £30

Lamb - Whaddon Grove Farm lamb, aged Parmesan gnocchi, mint, pea, braised tongue, lamb jus £34

Pork- Middle white pork, broad bean, summer truffle, legume, apple cider jus £33

Ribeye - 8oz beef ribeye, Café De Paris butter, charred Hispi cabbage, vine tomatoes, Rosemary salted chips £38

Asparagus - Wye Valley asparagus & almond ravioli, Westcomb Cheddar velouté, wild garlic £26

Sides

Creamed cauliflower, candied almond, raisin £4.50

Steamed tender stem broccoli, ginger, garlic, almond £4.50

Home cooked chips, Rosemary salt £4.50

Bitter leaf salad, caramelised shallot dressing £4.50

Peppercorn sauce £3

Desserts

Rhubarb - Yorkshire forced rhubarb, Piquet olive oil, vanilla £10.50

Chocolate - Valrhona Kalingo, caramelised banana, hazelnut £11

Lemon - Amalfi lemon tart, crème fraîche, Basil £10.50

Cheese - A Selection of British cheese, homemade chutney, crackers £13

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.