

"Growing up in the Southwest and spending most of my culinary journey here, I've built strong relationships with local farmers and suppliers. I'm passionate about incorporating their high-quality produce into my menus, showcasing the very best that Bath and the surrounding area have to offer and cooking modern British cuisine with a focus on quality, simplicity & a clean execution.

I hope you enjoy your dining experience with us."

Martin Blake, Head Chef



Classic Tasting Menu

6- course

Celeriac tempura, baked apple

Lobster

Native Lobster, chili jam

Salmon

Citrus cured Loch Duarte salmon, cucumber, kombu dressing

Perl las

Perl las, Bromham beetroot, fig and port

Yukon Gold potato sourdough

Ivy House Farm salted & homemade marmite butter

Served alongside

Lamb

Somerset lamb, Wye Valley asparagus, curd, Amalfi lemon

Tunworth

Walnut ketchup, caramelized apple, walnut loaf

Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

£115 per person

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

Vegetarian Tasting Menu

6- course

Celeriac tempura, baked apple

Coastal cheddar

Coastal cheddar and onion, chili jam

Carrot

Carrot escabeche, candied carrot, yoghurt

Perl las

Perl las, Bromham beetroot, fig and port

Yukon Gold potato sourdough

Ivy House Farm salted & homemade marmite butter

Served alongside

Asparagus

Wye Valley asparagus, Westcomb ricotta, Amalfi lemon

Wigmore

Walnut ketchup, caramelized apple, walnut loaf

Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

£105 per person

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

Pescatarian Tasting Menu

6- course

Celeriac tempura, baked apple

Lobster

Native Lobster, chili jam

Salmon

Citrus cured Loch Duarte salmon, cucumber, kombu dressing

Perl las

Perl las, Bromham beetroot, fig and port

Yukon Gold potato sourdough

Ivy House Farm salted & homemade marmite butter

Served alongside

Asparagus

Wye Valley asparagus, Westcomb ricotta, Amalfi lemon

Tunworth

Walnut ketchup, caramelized apple, walnut loaf

Valrhona Manjari

Yorkshire forced rhubarb, Valrhona Manjari, thyme

£115 per person

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

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Vegan Tasting Menu

6- course

Celeriac tempura, baked apple

Pea

Pea, mint and wild garlic from our garden

Carrot

Carrot escabeche, confit carrot, fennel

Beetroot

Beetroot mousse, Bromham beetroot, fig and port

Yukon Gold potato sourdough

Piquet olive oil and balsamic

Served alongside

Asparagus

Wye Valley asparagus, Amalfi lemon

Apple

Caramelized apple, sorbet, candied walnut

Exotic fruit

Exotic fruit raviolo, lemongrass, coconut

£105 per person

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