

1910

DINING ROOM

TABLE D'HÔTE MENU

Weekdays, from 12.00 - 14.30

TWO COURSE £30 | THREE COURSE £35

(including a glass of house wine)

STARTERS

CELERIAC SOUP

Fresh truffle, celeriac crisps (vg)

CLASSIC BEEF TARTARE

Miso cured egg yolk, grilled sourdough (raw product)

SEARED SCALLOPS

Roast cauliflower, pickled flourets, truffle coulis

MAINS

HAM HOCK AND GUINEA FOWL PIE

Tarragon and white wine sauce

PAN-FRIED MONKFISH

Fregola, curry sauce, baby carrots, bok choy

BRAISED CAULIFLOWER

Cauliflower purée, pickled cauliflower mushroom, smoked almond praline (vg)

DESSERTS

VALRHONA DARK CHOCOLATE MOUSSE

Mascarpone Chantilly, nougatine

VANILLA AND TONKA PANNA COTTA

Poached forced Yorkshire rhubarb, rhubarb gel, almond crumble



PLEASE ENQUIRE AT RECEPTION OR EMAIL [DINING@ROSL.ORG.UK](mailto:dining@rosl.org.uk)

Prices are per person and include VAT. We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team member.