

1910

DINING ROOM

À LA CARTE

STARTER

SEARED SCALLOPS £16

Roast cauliflower, pickled flourets, truffle coulis

SHELLFISH RISOTTO £16

Red prawns, saffron emulsion, prawn jus

6 CARLINGFORD LOCH OYSTERS £26

Mignonette sauce

TORTELLINI £14

Mortadella and pork in meat broth

PÂTÉ EN CROûTE £14

Pickles, Dijon mustard

CLASSIC BEEF TARTARE* £14

Miso cured egg yolk, grilled sourdough

AUBERGINE PARMIGIANA £16

Tomato passata, burrata, aged parmesan (v)

CELERIAC SOUP £13

Fresh truffle, celeriac crisps (vg)

* Please be aware this dish is a raw product.



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 MEMBERS.

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MAIN

PAN-FRIED MONKFISH £34

Fregola, curry sauce, baby carrots, bok choy

COD AND CHORIZO BALLOTINE £26

Squash spaghetti, squash purée, keta caviar velouté

DOVER SOLE £34

Leek, seasonal vegetables, mussels, oyster lovage emulsion

LAMB CANNON AND RACK £32

Braised shoulder, artichokes, pomme Anna

6OZ BEEF FILLET £34

Slow-cooked Jacob's Ladder, roast bone marrow, baby heritage carrots

CHICKEN BREAST £27

Stuffed chicken, potato dumpling, crispy pancetta, caramelised onion purée

HAM HOCK AND GUINEA FOWL PIE £24

Tarragon and white wine sauce

BEEF WELLINGTON FOR TWO £70

30-Day aged beef fillet, mushroom duxelles, truffle, red wine jus (side not included)

RICOTTA AND TRUFFLE AGNOLLOTTI £24

Pecorino foam, pickled mushrooms (v)

BRAISED CAULIFLOWER £23

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

Choose from our extensive selection crafted by the renowned St. Emilion Estate,
Clos des Menuts, perfect for hosting a gathering of six to ten guests:

Clos des Menuts, St Emilion Grand Cru, 2018 -1,500ml (Magnum) £110

Clos des Menuts, St Emilion Grand Cru, 2016 -1,500ml (Magnum) £130



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GRILL

Our meat is hand-cut and dry-aged by our butcher for a minimum of 30 days. Served with watercress and a choice of peppercorn or Café de Paris sauce.

250G FILLET STEAK £MP

250G SIRLOIN STEAK £38

250G RIBEYE STEAK £39

DOVER SOLE £MP

Samphire butter, capers, shallot

SIDE

Dauphinoise potato £8

Triple-cooked chips £6.5

Mashed potatoes £6.5

Sautéed spinach £6.5

Tenderstem broccoli, chilli oil £6.5

Sautéed green beans, confit shallot £6.5



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DESSERT

APPLE TARTE TATIN £10.50
Vanilla gelato

TART AU CITRON £10.50
Crème fraîche

VALRHONA DARK CHOCOLATE MOUSSE £9.50
Mascarpone Chantilly, nougatine

VANILLA AND TONKA PANNA COTTA £10.50
Poached forced Yorkshire rhubarb, rhubarb gel, almond crumble

STICKY TOFFEE PUDDING £10.50
Salted butterscotch sauce, Oolong tea gelato

BRITISH AND IRISH ARTISAN CHEESEBOARD £18
Sourdough crackers, grapes, membrillo quince jelly
(Please ask your server for today's selection)



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