

1910

DINING ROOM

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STARTERS

PAN FRIED SCALLOPS £16

Jerusalem artichoke, confit celeriac, noily prat infused with white sauce

POACHED LOBSTER £16

Kohlrabi and lobster bisque

ANGUS BEEF TARTARE £14

Miso cured egg yolk, pickled mushroom

SHORT RIBS AGNOLOTTI £13

Pecorino foam, caramelised onion reduction

HERITAGE BEETROOT TARTE TATIN £13

Goat's cheese (v) (vg upon request)

CRISPY SLOW EGG £12

Fresh truffle, wild mushroom vol au vent (vg upon request)

SOUP OF THE DAY (VG) £11

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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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MAINS

STUFFED RED MULLET £32

Roasted carrots, caviar beurre blanc sauce

ROASTED MONKFISH £32

Creamed cabbage, pancetta lardons, peppercorn sauce

GRILLED LEMON SOLE £32

Brown butter, capers, parsley, cucumber, croutons, samphire

GRASS-FED SIRLOIN £30

Slow-cooked short ribs, roscoff onion, wild mushrooms, fresh truffle, port sauce, truffle mash

VENISON FILLET £30

Spiced venison faggot, beetroot and blackberry red wine jus

TRUFFLE AND RICOTTA RAVIOLI £24

Wild mushroom, pecorino sauce (v)

JERUSALEM ARTICHOKE RISOTTO £24

Roasted beetroot, vegan pecorino cream (vg)

ROAST TURKEY BREAST £24

Confit leg, apricot and sage stuffing, roast potatoes, traditional trimmings

ANGUS BEEF WELLINGTON £62

30-day aged beef fillet, mushroom duxelles, truffle, red wine jus

GUINEA FOWL AND CHICKEN MOUSSE £26

Foie gras pithivier, red wine jus

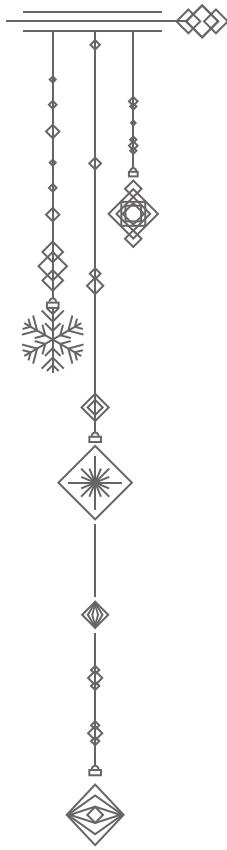
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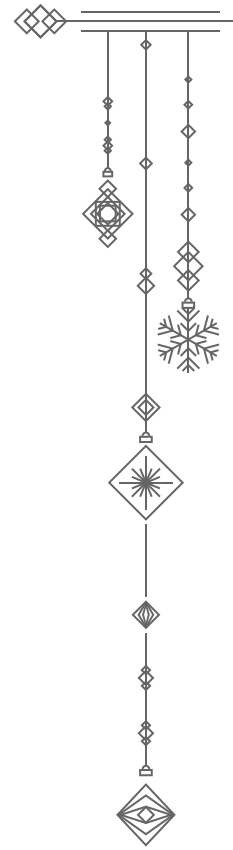
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GRILL

250G FILLET STEAK £42

250G SIRLOIN STEAK £39

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.



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SIDES

Triple-cooked chips £6

Mashed potatoes £6

Sautéed spinach £7

Tender stem broccoli, chili oil £6

Sautéed fine beans, confit shallot £6

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