

1910

DINING ROOM

CLUB MENU

TWO COURSES £37 | THREE COURSES £45

STARTERS

BEEF TARTARE
Hash brown, preserved
truffle, parmesan crisp (raw product)

BLACK INK RISOTTO
Squid, aioli sauce

SEASONAL SOUP
Served with toasted sourdough (vg)

MAINS

STUFFED CORN-FED CHICKEN BREAST
Baked celeriac, wild garlic, stuffed
morel mushroom

PAN-FRIED COD
Charred broccoli, kale, basil sauce

ROASTED AND PICKLED CARROTS
Brown rice, spiced carrot and
coconut sauce (vg)

SIDES

Triple-cooked chips £6
Mashed potatoes £6
Sautéed spinach £7
Broccoli, kale, chilli oil £7
French beans, confit shallot £7

DESSERTS

CHOCOLATE MOUSSE
Whipped ganache and honeycomb

POACHED RHUBARB
Orange and crystallised puff pastry

COCONUT PANNACOTTA
Coconut sago, caramelised pineapple,
passionfruit curd

BRITISH AND IRISH CHEESE SELECTION
Crackers, membrillo, chutney
(supplement £4)



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.