



1910
DINING ROOM

TABLE D'HÔTE MENU

WEEKDAYS

12.00 - 14.30 | 17.00 - 18.30

ROYAL OVER-SEAS LEAGUE

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Indulge in our table d'hôte menu, perfect for a quick bite and a glass of fine wine during lunch or as a prelude to our Annual Music Competition.

TWO COURSES £20 | THREE COURSES £24

(ADD A 125ML GLASS OF HOUSE WINE FOR £5)

STARTER

SEASONAL SOUP

Served with toasted sourdough (vg)

MAINS

GRASS-FED BEEF RUMP

Béarnaise sauce, French fries, baby gem

ROASTED AND PICKLED CARROTS

Brown rice, spiced carrot, coconut sauce (vg)

SIDES

Triple-cooked chips £6

Mashed potatoes £6

Sautéed spinach £7

Broccoli, kale, chilli oil £7

French beans, confit shallot £7

DESSERT

CHOCOLATE MOUSSE

Whipped ganache and honeycomb

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 per person and 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.