

1910

DINING ROOM

À LA CARTE

STARTERS

CLASSICS

SMOKED DUCK £15

French beans, frisée, walnuts, sherry dressing

CRAB COCKTAIL £20

Cucumber, dill, avocado, Marie Rose sauce

HOT SMOKED SALMON £16

Jersey Royal potatoes, shallots, horseradish, watercress

SEASONAL SOUP £12

Served with toasted sourdough (vg)

CURATED BY OUR HEAD CHEF VINCENZO VASCA

SHORT RIB AGNOLOTTI £16

Wild mushroom and beef jus emulsion

BEEF TARTARE £17

Hash brown, preserved truffle, Parmesan crisp (raw product)

BLACK INK RISOTTO £16

Squid, aioli sauce

ROASTED FENNEL CARPACCIO £13

Blood oranges, kale, citrus and sesame dressing (vg)



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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À LA CARTE

MAINS

CLASSICS

GRASS-FED BEEF FILLET ON THE BONE 250G £60

Green pepper sauce, triple-cooked chips

DEVON WHITE CHICKEN SUPREME £29

Fondant potatoes, cooking jus, pointed cabbage

STONE BASS £29

Lemon beurre blanc, pearl mixed vegetables, chive

SPAGHETTI ALLE VONGOLE £24

Cockles, garlic, red chilli, parsley

CURATED BY OUR HEAD CHEF VINCENZO VASCA

LAMB CANON AND CUTLET £36

Crispy potato cake, fresh peas, roasted garlic, sheep cheese

STUFFED CORN-FED CHICKEN BREAST £29

Baked celeriac, wild garlic, stuffed morel mushroom

TURBOT FILLET AND SCALLOP MOUSSE £39

Courgette and flower, Champagne sauce

STUFFED BABY AUBERGINE £21

Basil and tomato quinoa, Piquillo pepper sauce (vg)

ROASTED AND PICKLED CARROTS £23

Brown rice, Vadouvan carrot, coconut sauce (vg)

SIDES

Triple-cooked chips £6

French beans, confit shallot £7

Truffle and parmesan chips £9

Sautéed spinach £7

Jersey Royal potatoes £7

Broccoli, chilli oil, garlic £7

Mashed potatoes, brown butter £6

Rocket salad, balsamic dressing £6



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DESSERTS

CHOCOLATE CRÉMEUX £12
Xoco 'Mayan Red' chocolate, raspberry sorbet

APPLE TARTE TATIN £14
Vanilla crème fraîche
(supplement £4)

VANILLA PANNA COTTA £11
Poached rhubarb

RUM BABA £11
Muscovado cream, pineapple and passion fruit

BRITISH AND IRISH CHEESE SELECTION £16
Crackers, membrillo, chutney
(supplement £4)

CHAMPAGNE, DESSERT WINES & PORT

ROSL CHAMPAGNE, GARDET BRUT TRADITION NV 125ML £12.5 | 1500ML £160
OCHOA MIDO MOSCATO D'OCHOA, SPAIN, 2022 100ML £6 | 750ML £45
CHÂTEAU DOISY-VÉDRINES, SAUTERNES, FRANCE, 2019 100ML £13 | 375ML £48
CAMPBELLS RUTHERGLEN, MUSCAT, AUSTRALIA NV 100ML £13.5 | 375ML £50
KOPKE LBV PORT 50ML £6.5



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