

# 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.

# 1910

DINING ROOM

## 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

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



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.

# 1910

DINING ROOM

## 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



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.