

1910

DINING ROOM

À LA CARTE £G SET MENU

FROM 9 SEPTEMBER 2025

SET MENU: MONDAY TO SATURDAY 12.00 - 14.30, 17.00 - 18.45

À LA CARTE MENU: MONDAY TO SATURDAY 12.00 - 14.30, 17.00 - 21.30 | SUNDAY & BANK HOLIDAYS CLOSED

SET MENU

TWO COURSES £35 | THREE COURSES £40

STARTERS

CURED SALMON

Pickled cucumber, rye bread, lemon cream

WARM CHEESE SOUFFLÉ

Gruyère cream (v)

GREEN LEAVES

Avocado, pink grapefruit, radish, tarragon, honey, champagne vinaigrette (v)

MAINS

CHICKEN SCHNITZEL

Tartare sauce, pickled cucumber, Swabian potato salad

COD AND CHIPS

Herb batter, crushed peas, tartare sauce

OYSTER MUSHROOM KEBAB

Cumin-spiced hummus, seeds and herbs, flatbread 🌿

DESSERTS

CHOCOLATE DÉLICE

Xoco Mayan red 70% chocolate délice, confit orange, orange sorbet

VANILLA RICE PUDDING

Cinnamon-roasted apple

BARON BIGOD

Chutney, crackers

STARTERS

DUCK TERRINE £14

Green peppercorn, black trumpet mushroom, toasted brioche

CURED SALMON £15

Pickled cucumber, rye bread, whipped graceburn

BURGUNDY SNAILS £10

Garlic cream, parsley oil

WARM CHEESE SOUFFLÉ £14

Gruyère cream, truffle tapenade (v) (add truffle shavings for MP)

GREEN LEAVES £13

Avocado, pink grapefruit, radish, tarragon, honey, champagne vinaigrette (v)

CONFIT ONION SOUP £12

Toasted baguette (v)

MUSHROOM VOL-AU-VENT £16

Puff pastry with morel mushrooms, poached egg, mushroom velouté (v)

ROASTED HEIRLOOM BEETS £12

Heritage beetroot, pink lady apple, lamb's lettuce, hazelnut dressing 🌿

GRILL

SIRLOIN STEAK 227G £32

Tomato provençale, French fries with béarnaise, sauce au poivre or beurre maître d'hôtel

RIB-EYE STEAK 227G £38

Tomato provençale, French fries with béarnaise, sauce au poivre or beurre maître d'hôtel

CHATEAUBRIAND FOR TWO 511G £99

Tomato provençale, French fries with béarnaise, sauce au poivre or beurre maître d'hôtel
PLEASE ALLOW 35 MINUTES FOR PREPARATION.

CHEESEBURGER £25

Oglesfield cheese, brioche bun, burger sauce, French fries

FISH

ALMOND TROUT £28

Almonds, brown butter, lemon, capers, chive new potatoes

MONKFISH TAIL £40

Vadouvan spice, butternut squash purée, sea herbs

CORNISH TURBOT £45

Marchand de vin sauce, bone marrow, baby onions

MEAT

CONFIT DUCK LEG £29

Puy lentils, cucumber, parsley

BEEF BOURGUIGNON £30

Alsace bacon, button mushrooms, red wine, creamy mash

VENISON LOIN £40

Celeriac, beetroot, blackberry jus, seasonal mushrooms

VEGETARIAN £G PLANT-BASED

OYSTER MUSHROOM KEBAB £19

Cumin-spiced hummus, seeds and herbs 🌿

PUMPKIN TORTELLINI £19

Pumpkin and sage tortellini, sage, hazelnuts (v)

ROASTED BUTTERNUT £17

Crispy kale, black garlic, miso dressing 🌿

SIDES

French fries £5 🌿

Truffle and parmesan chips (v) £8

New potatoes and chive (v) £5

Butternut squash purée £7 🌿

Creamy mash (v) £6

Butter lettuce leaves, house dressing (v) £5

CHEESE SELECTION

FULL CHEESE SELECTION £18

Served with chutney, dried fruits and crackers

XO CHEDDAR £6 ~ extra-old cave-aged cheddar with distinct tropical notes and satisfying creaminess

ROSARY ASH £8 ~ a full-fat goat's cheese with a clean, fresh flavour and no goaty aftertaste

BARON BIGOD £6 ~ a soft, white bloomy-rind cheese handmade in Suffolk, similar to brie de Meaux

COTE HILL BLUE £8 ~ distinctive rind and a blue-veined soft, creamy texture with buttery sweetness and a subtle kick

CERVILLE DE CANUT £8 ~ fromage blanc with chopped herbs, shallots, salt, pepper, olive oil and vinegar

DESSERTS

APPLE TARTE TATIN £15

Calvados caramel sauce, vanilla crème fraîche

CHOCOLATE DÉLICE £12

Xoco Mayan red 70% chocolate, confit orange, orange sorbet

PLUM FRANGIPANE TART £12

Vanilla ice cream, sloe gin custard

VANILLA RICE PUDDING £12

Cinnamon-roasted apple

LEMON SORBET £12

Blackberries



ALL OF OUR DISHES ARE COOKED WITH AN EMPHASIS ON MINIMISING PROCESSED FOODS.

🌿 THE LEAF INDICATES PLANT-BASED. THIS REFERS TO DISHES MADE ENTIRELY FROM PLANT INGREDIENTS. 🌿

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.