

1910

DINING ROOM

SET MENU

THREE COURSES £40

MONDAY TO SATURDAY 12.00 - 14.30, 17.00 - 21.30
AVAILABLE FOR 2 NIGHT STAY OFFER ONLY

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

STEAK FRITES

Peppercorn sauce

COD AND CHIPS

Herb batter, crushed peas, tartare sauce

OYSTER MUSHROOM KEBAB

Cumin-spiced hummus, seeds and herbs 🌿

DESSERTS

CHOCOLATE DÉLICE

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

CRÈME CARAMEL

Custard, caramel, prunes (v)

BARON BIGOD

Chutney, crackers



🌿 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.