

1910

DINING ROOM

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STARTERS

POACHED LOBSTER £16
Pickled kohlrabi, lobster bisque sauce

MOULES MARINIÈRE £12
Mussels, toasted focaccia
(Add creamed 'Nduja sauce for £1)

WAGYU AND GUANCIALE SKEWER £15
Barbecue cauliflower mushrooms, flatbread

CHICKEN AND RABBIT PÂTÉ EN CROÛTE £14
Charcuterie trims, dried apricot, toasted pistachio

WARM CHEESE SOUFFLÉ £14
Gruyère sauce, truffle tapenade (add truffle shavings for MP)

BEETROOT AND POMEGRANATE SALAD £14
Grilled goat's cheese, kale, caramelised walnuts
(plant-based upon request)

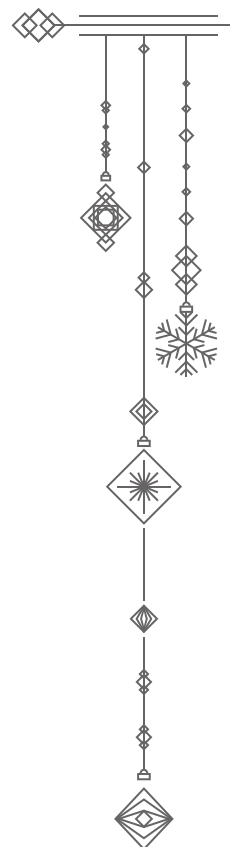
SEASONAL VEGETABLE SOUP £12
Toasted focaccia (plant-based)

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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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MAINS

GRILLED MONKFISH £31

Toasted fregola, light spiced vadouvan sauce, grilled tenderstem broccoli, toasted coconut flakes

LEMON SOLE GRENOBLOISE £34

Cucumber, capers, shallots, croutons, brown butter sauce

LAMB CANON AND RACK £34

Cep mushroom tartlet, Slipcote cheese curd, kale

STUFFED CHICKEN £30

Fresh truffle, celeriac and red wine jus

WILD MUSHROOM SKEWER £24

Spicy pepper hummus, tzatziki, flatbread, green salad, house dressing (v)

CELERIAC AND JERUSALEM ARTICHOKE £26

Stuffed pappardelle, truffle, toasted hazelnuts (plant-based)

DELICA PUMPKIN RISOTTO £26

Vegan pecorino cream, crispy sage, toasted pumpkin seed gremolata (plant-based)

FESTIVE SPECIALS

ROAST TURKEY BREAST £24

Confit leg, apricot and sage stuffing, roast potatoes, traditional trimmings

ANGUS BEEF WELLINGTON FOR TWO £62

30-day aged beef fillet, mushroom duxelles, truffle, red wine jus

GUINEA FOWL AND FOIE GRAS PITHIVIER £32

Red wine jus

VEGAN CELERIAC AND POTATO WELLINGTON £28

Truffle, mushroom duxelles, roasted vegetable reduction (plant-based)

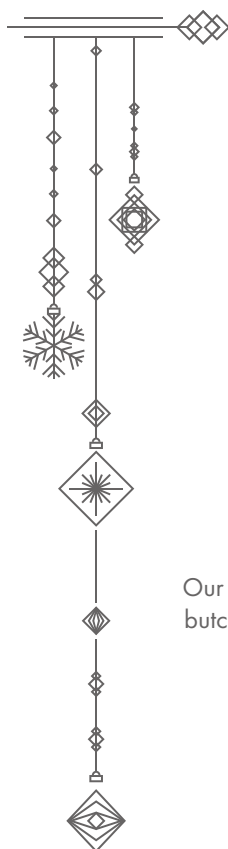
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GRILL

SIRLOIN STEAK 227G £36

RIB-EYE STEAK 227G £42

Our meats are ethically sourced from aubrey allen, britain's award-winning butcher. with rigorous selection and a commitment to sustainability, only the top 1% make it to your plate.

Served with tomato provençale, French fries with béarnaise sauce or sauce au poivre.

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SIDES

French fries (plant-based) £5

Creamy mash (v) £6

Butter lettuce leaves, house dressing (v) £5

Crispy cabbage, crispy onions, parmesan dressing, hazelnuts £7
(plant-based upon request)

Wilted spinach £7
(plant-based upon request)

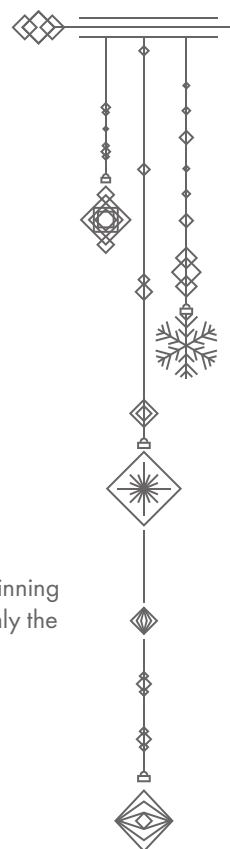
Green beans, confit shallots £6
(plant-based upon request)

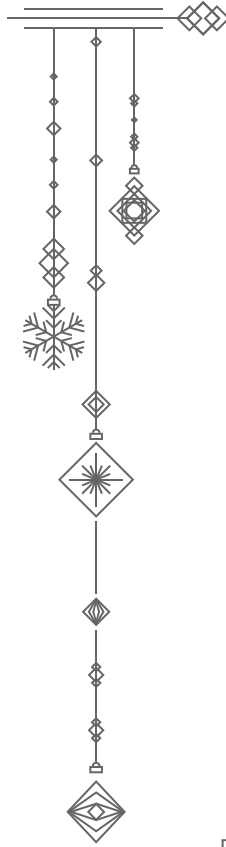
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DESSERTS

STICKY TOFFEE PUDDING £12
Caramel and vanilla namelaka

MONT BLANC £12
Chestnuts, meringue, rum and vanilla cream

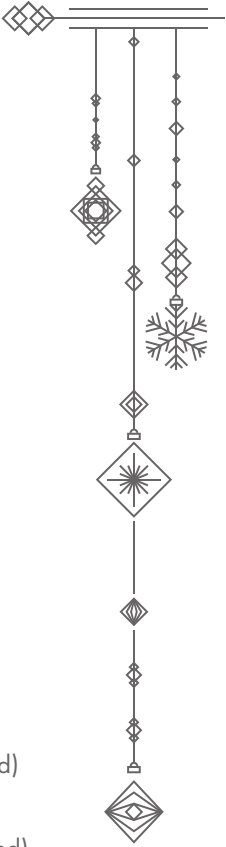
PISTACHIO SOUFFLÉ £12
Raspberry sorbet, pistachio crumble

CHRISTMAS PUDDING £12
Brandy sauce and redcurrants

POACHED PEAR £12
Cacao and cinnamon crumble, dark chocolate sorbet (plant-based)

SORBET SELECTION £12
Please ask a member of our team for our daily selection (plant-based)

BRITISH AND IRISH CHEESE SELECTION £18
Served with chutney, dried fruits and crackers



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CHAMPAGNE, DESSERT WINES & PORT

ROSL CHAMPAGNE, GARDET BRUT TRADITION NV 125ML £12.5 | 750ML £75

OCHOA MIDO MOSCATO D'OCHOA, SPAIN, 2022 100ML £6 | 750ML £45

CHÂTEAU DOISY-VÉDRINES, SAUTERNES, FRANCE, 2017 100ML £13 | 375ML £48

CAMPBELLS RUTHERGLEN, MUSCAT, AUSTRALIA NV 100ML £13.5 | 375ML £50

KOPKE LBV PORT 50ML £6.5



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