

1910

DINING ROOM

À LA CARTE £ SET MENU

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

- 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

STARTERS

- CHICKEN AND RABBIT
PÂTÉ EN CROÛTE £14
Charcuterie trims, dried apricot, toasted pistachio
- WAGYU AND GUANCIALE
SKEWER £15
Barbecue cauliflower mushrooms, flatbread
- CURED SALMON £15
Pickled cucumber, rye bread, whipped graceburn
- MOULES MARINIÈRE £12
Mussels, toasted focaccia (add creamed 'Nduja sauce for £1)
- 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)
- SEASONAL VEGETABLE SOUP £12
Toasted focaccia 🌿

GRILL

- RIB-EYE STEAK 227G £38
Tomato provençale, French fries with béarnaise, sauce au poivre or beurre maître d'hôtel
- SIRLOIN STEAK 227G £32
Tomato provençale, French fries with béarnaise, sauce au poivre or beurre maître d'hôtel
- CHEESEBURGER £25
Oglesfield cheese, brioche bun, burger sauce, French fries
- LEMON SOLE GRENOBLOISE £34
Cucumber, capers, shallots, croutons, brown butter sauce

FISH

- ALMOND TROUT £28
Almonds, brown butter, lemon, capers, chive new potatoes
- GRILLED MONKFISH £31
Toasted fregola, light spiced vadouvan sauce, grilled tenderstem broccoli, toasted coconut flakes

MEAT

- CONFIT DUCK LEG £29
Canellini beans, pickled cucumber, red wine jus
- BEEF BOURGUIGNON £30
Alsace bacon, button mushrooms, red wine, creamy mash

VEGETARIAN £ SET MENU PLANT-BASED

- OYSTER MUSHROOM KEBAB £21
Cumin-spiced hummus, seeds and herbs 🌿
- CELERIAC AND JERUSALEM ARTICHOKE £26
Stuffed pappardelle, truffle, toasted hazelnuts 🌿

SIDES

- French fries £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)

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

DESSERTS

- ALMOND FRANGIPANE TART £14
Poached pears, vanilla ice cream (v)
- CHOCOLATE DÉLICE £12
Xoco Mayan red 70% chocolate, confit orange, orange sorbet
- LEMON TART £12
Crème fraîche, lemon confit (v)
- CRÈME CARAMEL £12
Custard, caramel, prunes (v)
- POACHED PEAR £12
Cacao and cinnamon crumble, dark chocolate sorbet 🌿



PLEASE NOTE THAT MENUS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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.