

1910

DINING ROOM

SET MENU

2-NIGHT STAY OFFER

FROM 2 APRIL 2026

THREE COURSES

STARTERS

PÂTÉ EN CROÛTE

Traditional French pie

CURED SALMON

Lemon and dill crème fraîche, blinis

SOUP OF THE DAY

Served with sourdough bread (v)

MAINS

HOMEMADE SMOKED GNOCCHI

Wild mushrooms, parmesan cream (v)

FISH AND CHIPS

Battered haddock, crushed peas, tartare sauce

CURRY OF THE DAY

Served with paratha bread, rice, pickled lime (vg option available)

DESSERTS

HOMEMADE YOGURT VERRINE

Poached rhubarb, confit blood orange and citrus tuile

CARAMEL AND MANGO MILLEFEUILLE

Crisp puff pastry, mango, caramel filling (v)

RUM BABA

Coconut cream and seasonal berries



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.