

1910

DINING ROOM

À LA CARTE

STARTERS

HOMEMADE SMOKED GNOCCHI £14
(£28 AS A MAIN)
Wild boar ragu, butter emulsion and parmesan cream

PÂTÉ EN CROÛTE £16
Traditional French pie

BOUILLABAISSÉ DE MARSEILLE £14
(£28 AS A MAIN)
Traditional fish stew served with toasted fregola

HOUSE-CURED SALMON £12
Lemon and dill crème fraîche, blinis

ENGLISH ASPARAGUS £16
Slow-cooked egg, smoked almond, watercress mayo
and black olive crumble (v)



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.

1910

DINING ROOM

MAINS

ROLLED LAMB SADDLE £30

Baby artichoke, pomme Anna and whipped goat's cheese

STUFFED CHICKEN BREAST £25

Wild garlic, morels and green asparagus

CHARRED MONKFISH TAIL £28

Creamy cabbage, lardons, capers
and brown butter sauce

CITRUS-CRUSTED HALIBUT £28

Spinach, grapefruit and beurre blanc

SAGE AND POTATO AGNOLOTTI £22

Wild mushroom ragu and parmesan foam (v)

POACHED HERITAGE CARROTS £21

Smoked almond praline, whipped vegan feta and
vadouvan-spiced velouté
(plant-based)



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.

1910

DINING ROOM

GRILL

Our meat is sourced from Finclass, a family-run British butcher that has worked with heritage breeds from Surrey, Cornwall, Scotland and the Welsh Valleys since 1995. Each cut is matured on the bone for at least 30 days, preserving traditional flavour and exceptional quality.

RIB-EYE £38

Served with Béarnaise or peppercorn sauce

SIRLOIN £39

Served with Béarnaise or peppercorn sauce

CÔTE DE VEAU £30

Served with truffle mustard Hollandaise

GRILLED LEMON SOLE £35

Served with butter sauce

SIDES

£6 FOR EACH

French fries (plant-based)

Jersey Royal potatoes (plant-based)

Green leaves with house dressing (v)

Fine green beans (plant-based)

Heritage tomato salad (v)

Creamed spinach (v)



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.

1910

DINING ROOM

DESSERTS

CARAMEL AND MANGO MILLEFEUILLE £12
Crisp puff pastry, mango and caramel filling

HOMEMADE YOGURT VERRINE £12
Poached rhubarb, confit blood orange and citrus tuile

RUM BABA £12
Coconut cream and seasonal berries

BRITISH CHEESE SELECTION £15
Served with crackers, membrillo, chutney

QUICKE'S SMOKED CHEDDAR

Cheddar, England

An excellent smoky farmhouse cheddar, blended from the most balanced of Quicke's mature cheddars, handcrafted and clothbound by expert cheesemakers.

OXFORD BLUE

Oxford, England

A moist, creamy cow's milk cheese with an aromatic finish.

BARON BIGOD

Fen Farm, Suffolk, England

Produced with raw cow's milk from Fen Farm's herd of Montbéliard cows and aged for up to eight weeks.

ASHLYNN

Worcestershire, England

A pasteurised goat's milk cheese; the paste is fabulously buttery, with a spear of lemony sharpness piercing the richness.



CHEESE SELECTION MAY VARY ON THE DAY.

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.