

1910

DINING ROOM

À LA CARTE

STARTERS

HOMEMADE SMOKED GNOCCHI £14
(£28 AS A MAIN)

Wild boar ragu, butter emulsion and parmesan cream

SPICED FOIE GRAS AU TORCHON £16
Pickled rhubarb, Port gel, homemade milk bread bun

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

PAN-FRIED BEET-CURED SCALLOPS £18
Heritage beetroots and horseradish foam

CELERIAC SOUP £12
Diced celeriac, hazelnuts and truffle dressing (plant-based)

CAVOLO NERO AND BLOOD ORANGE SALAD £12
Pickled fennel, smoked almonds and miso vinaigrette (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.

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MAINS

GLAZED CHICKEN SUPREME £25
Charred leek, stuffed morel, purple sprouting
broccoli, supreme sauce

ROASTED LAMB SADDLE IN CREPINETTE £28
Confit and roasted salsify, kale and red wine jus

PAUPIETTE OF DOVER SOLE £30
Stuffed with scallop mousse, celeriac and
truffle white wine sauce

CHARRED MONKFISH TAIL £28
Creamy cabbage, lardons, capers
and brown butter sauce

SAGE AND POTATO AGNOLOTTI £22
Wild mushroom ragu and parmesan foam (v)

PEARL BARLEY RISOTTO £22
Roasted butternut squash, miso and sage
(v) or (plant-based)



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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 £28

Served with butter sauce

SIDES

£6 FOR EACH

French fries

Potato Rosti fries with paprika and garlic mayo

Grilled hispi cabbage with smoked almonds and pecorino cheese

Kale and broccoli with garlic and chilli oil

Green leaves with house dressing

Fine beans with confit shallots (v)

Creamed spinach



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DESSERTS

WARM APPLE TARTE FINE £12

Served with crème fraîche (please allow 20 minutes for serving)

HOMEMADE BAKED YOGURT VERRINE £12

Poached rhubarb, confit blood orange and citrus tuile

DARK CHOCOLATE AND PERSIMMON ENTREMET £12

Dark chocolate sponge, feuilletine, salted caramel,
confit persimmon and persimmon sorbet

RUM BABA £12

Coconut cream, mango, kaffir lime and mango sorbet

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.

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