

# 1910

DINING ROOM

## SET MENU

**MONDAY TO FRIDAY 12.00–14.30, 17.00–18.45**

2 COURSE £38 | 3 COURSE £45

### STARTERS

#### ENGLISH ASPARAGUS

Slow-cooked egg, smoked almonds, watercress mayo, black olive crumble (v)

#### PÂTÉ EN CROÛTE

Traditional French pie

#### HOUSE-CURED SMOKED TROUT

Lemon, dill crème fraîche, blinis

### 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

#### STICKY TOFFEE PUDDING

Vanilla ice cream (v)

#### CARAMEL AND MANGO MILLEFEUILLE

Crisp puff pastry, mango, caramel filling (v)

### WINES

RECOMMENDED BY OUR SOMMELIER

#### WHITE

GAVI, CA' BIANCA, ITALY, 2022/2023 £39

Made from the Cortese grape, this wine is pale gold in colour with aromas of white flowers and ripe green fruit.

#### RED

VIÑA ALBINA RIOJA CRIANZA, SPAIN, 2021 £40

With spicy, roasted notes, the palate shows cherry and plum, complemented by well-integrated oak and a harmonious finish. A classic Rioja.



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.