

# 1910

DINING ROOM

## SET MENU

MONDAY TO FRIDAY 12.00–14.30, 17.00–18.45

2 COURSE £38 | 3 COURSE £45

### STARTERS

PÂTÉ EN CROÛTE  
Traditional French pie

HOUSE-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

RUM BABA  
Coconut cream and seasonal berries

CARAMEL AND MANGO MILLEFEUILLE  
Crisp puff pastry, mango, caramel filling (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.