

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)

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.