



1910

DINING ROOM



BRITISH CLASSICS

STARTERS

CHARRED DEVONSHIRE MACKEREL
Pickled apple gel, compressed kohlrabi,
fennel pollen mayonnaise, puffed wild rice

CORNISH ROCK OYSTERS
Served with shallot mignonette, lemon and
Tabasco

CHICKEN LIVER PARFAIT
Vin Jaune jelly, brioche shards, crispy shallot
rings, Griottines cherries

RISOTTO & HEREFORDSHIRE BEEF
Pearl barley risotto with braised shin of
Herefordshire beef, roasted ceps, smoked
bone marrow and herb oil

KNOLE ESTATE VENISON TARTARE
Pickled blackberries, blue cheese mayonnaise
and hazelnut crumb

SLOW-COOKED ONION SOUP
Montgomery cheddar croûte (v)

LINCOLNSHIRE POACHER SOUFFLE
Parmesan cream, verjus-pickled golden raisins
(v)

CONFIT HERITAGE BEETROOT
Stichelton cheese mousse, candied pecans,
burnt honey dressing (v) (vg upon request)

SIDES

Truffle and parmesan fries (v)

Polenta chips with rosemary salt (vg)

Braised and charred Hispi cabbage with
citrus miso butter (v)

Tenderstem broccoli with anchovy butter,
chilli, garlic and toasted breadcrumbs

Green leaves with house dressing (v)

Fine beans with confit shallots (v)

Buttered spinach (v)

MAINS

FISH

FILLET OF CORNISH RED MULLET
Sautéed baby artichokes, crispy speck, artichoke
purée, anchovy, preserved lemon, sauce Normande

LUXURY CORNISH FISH PIE
Topped with truffle mash

DEVONSHIRE LEMON SOLE
Warm potted shrimp, capers

ROAST SOUTH COAST MONKFISH TAIL
Aubergine Brinjal Bhaji, mango and curry leaf labneh,
spiced tempura okra

CATCH OF THE DAY
Beer-battered local catch of the day with chips, mushy
peas and tartare sauce

MEAT

TRUFFLE-STUFFED RABBIT SADDLE
Brioche croûte fried in beef dripping, pan-fried foie
gras, prune and Armagnac purée, Sauternes jus

PRESSED BRAISED OXTAIL
Fermented artichoke, black garlic purée, sauce
Périgueux, buttered cavolo nero

CONFIT DUCK LEG
Nduja and butterbean stew, salsa verde, pangrattato

CREEDY CARVER CHICKEN SUPREME
Black pudding mousseline, truffled panisse, broad
beans, morel cream

VEGETARIAN AND VEGAN

CURRY OF THE DAY
Please ask your server for today's vegan, meat
or fish option

PUMPKIN & SAGE RAVIOLI
Whipped tofu 'ricotta', spinach, nutritional yeast and
herbs, pumpkin velouté, roasted Delica pumpkin,
toasted hazelnut crumb and crisp sage (vg)

PAN-FRIED CRISPY TOFU
Aubergine Brinjal Bhaji, mango and curry leaf vegan
labneh, spiced tempura okra (vg)

GRILL

SIRLOIN STEAK 8OZ
Served with your choice of Béarnaise sauce, sauce au
poivre, Café de Paris butter or salsa roja

RIB-EYE STEAK 10OZ
Served with your choice of Béarnaise sauce, sauce au
poivre, Café de Paris butter or salsa roja

LAMB T-BONE 10OZ
Served with your choice of Béarnaise sauce, sauce au
poivre, Café de Paris butter or salsa roja

CHEF'S SIGNATURE CHEESEBURGER
Patty of minced short rib and rump cap with melted
Stichelton cheese, Lyonnaise onions, burger sauce and a
brioche bun, served with fries or rösti chips

DESSERTS

ENGLISH CUSTARD TART
Brûléed with caramelised sugar and nutmeg (v)

STEM GINGER & APPLE CAKE
Warm Bramley apple and stem ginger cake, Calvados
toffee sauce and clotted cream (v)

CLASSIC RICE PUDDING
Creamy rice pudding with Tonka bean mascarpone and
lemon zest (v)

BLACKBERRY MILLEFEUILLE
Caramelised puff pastry with rich vanilla pastry cream
and fresh blackberries (v)

BRITISH CHEESE SELECTION
A selection of artisan cheeses served with quince jelly
and biscuits (v)



PLEASE NOTE THAT MENUS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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.