



1910
DINING ROOM



BRITISH CLASSICS

STARTERS

CHARRED DEVONSHIRE MACKEREL £17.5

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

RIVER COLNE OYSTERS

£4 FOR 1 | £12 FOR 3

Served with shallot mignonette, lemon and Tabasco

CHICKEN LIVER PARFAIT £18.5

Riesling jelly, brioche shards, crispy shallot rings, Griottines cherries

RISOTTO & HEREFORDSHIRE BEEF £21.5

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

KNOLE ESTATE VENISON TARTARE £21.5

Pickled blackberries, blue cheese mayonnaise and hazelnut crumb

SLOW-COOKED ONION SOUP £15

Montgomery cheddar croûte (v)

LINCOLNSHIRE POACHER SOUFFLE £17.5

Bay leaf cream, verjus-pickled golden raisins (v)

CONFIT HERITAGE BEETROOT £16.5

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

SIDES

Truffle and parmesan fries (v) £9.5

Polenta chips with rosemary salt (vg) £10

Braised and charred Hispi cabbage with citrus miso butter (v) £7

Tenderstem broccoli with anchovy butter, chilli, garlic and toasted breadcrumbs £8

Green leaves with house dressing (v) £6

Fine beans with confit shallots (v) £8

Buttered spinach (v) £8.5

MAINS

FISH

FILLET OF CORNISH RED MULLET £32

Sautéed baby artichokes, crispy speck, artichoke purée, anchovy, preserved lemon, sauce Normande

LUXURY CORNISH FISH PIE £38

Topped with truffle mash (please ask your server about today's fish selection)

DEVONSHIRE LEMON SOLE £35

Warm potted shrimp, capers

CATCH OF THE DAY £23

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

MEAT

TRUFFLE-STUFFED RABBIT SADDLE £42

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

PRESSED BRAISED OXTAIL £38

Fermented artichoke, black garlic purée, sauce Périgueux, buttered cavolo nero

CONFIT DUCK LEG £34

Nduja and butterbean stew, pangrattato

CREEDY CARVER CHICKEN SUPREME £41

Black pudding mousseline, truffled panisse, broad beans, morel cream

VEGETARIAN AND VEGAN

CURRY OF THE DAY £22

Please ask your server for today's vegan, meat or fish option

PUMPKIN & SAGE RAVIOLI £28

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

PAN-FRIED CRISPY TOFU £29

Aubergine Brinjal Bhaji, spiced mango labneh, spiced tempura okra (vg)

GRILL

SIRLOIN STEAK 8OZ £38

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

RIB-EYE STEAK 10OZ £55

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

LAMB T-BONE 10OZ £42

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

CHEF'S SIGNATURE CHEESEBURGER £26

Patty of minced short rib and rump cap with melted Stichelton cheese, Lyonnaise onions, burger sauce, brioche bun and fries or rösti chips (served medium-rare)

DESSERTS

ENGLISH CUSTARD TART £12

Brûléed with caramelised sugar and nutmeg ice cream (v)

STEM GINGER & APPLE CAKE £12

Warm Bramley apple and stem ginger cake, Calvados toffee sauce and clotted cream (v)

CLASSIC RICE PUDDING £12

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

BLACKBERRY MILLEFEUILLE £12

Caramelised filo pastry with rich vanilla pastry cream and fresh blackberries (v)

BRITISH CHEESE SELECTION £18

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.