

1910

DINING ROOM

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STARTERS

DUCK LIVER AND COGNAC PARFAIT £18

Crispy rösti cake, Sauternes jelly, toasted pistachio,
port-poached quince

CONFIT TURKEY AND FOIE GRAS TERRINE £23

Pistachio, toasted brioche, balsamic fig and onion chutney

POACHED LOBSTER £25

Herby celeriac and apple remoulade, saffron-pickled pear,
bergamot and chive dressing

WHISKY-CURED SCOTTISH SALMON £18

Pumpernickel, fennel pollen mayonnaise, shiso leaf

CONFIT HERITAGE BEETROOT £15

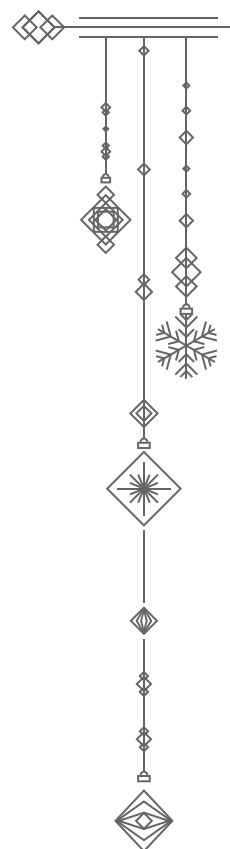
Horseradish and goat's cheese mousse, macerated clementine,
dill oil, rye cracker (v)

ROASTED CELERIAC VELOUTÉ £16

Black truffle, roasted chestnuts, pickled shimeji mushrooms,
herb oil (vg)

ROASTED SQUASH AND KALETTES £14

Cashew cream, pickled celeriac, roasted seeds (vg)



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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.



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MAINS

ROAST NORFOLK BRONZE TURKEY BALLOTINE £37

Chestnut and confit turkey leg stuffing, duck fat potatoes, maple-glazed heritage carrots, buttered sprouts with pancetta, braised red cabbage, pigs in blankets, red wine and thyme jus

DRY-AGED HEREFORDSHIRE BEEF FILLET £57

Truffle potato purée, charred red wine shallot, wild mushrooms, sauce Périgueux

ROASTED VENISON LOIN £45

Celeriac fondant, port-poached quince, roasted salsify, confit shallot, blackcurrant jus

PHEASANT AND MORTEAU SAUSAGE CASSEROLE £32

Calvados, caramelised apple, cocotte potatoes

ROAST FILLET OF CORNISH BRILL £44

Champagne beurre blanc, leek fondue, caviar, rösti potato, wilted baby spinach

MUSHROOM, BLACK TRUFFLE AND CHESTNUT PITHIVIER £30

Pommes Anna, glazed baby vegetables, cavolo nero, roasted shallot and thyme jus (vg)

WINTER FORESTIÈRE RISOTTO £22

Seasonal wild mushrooms, confit garlic, nutritional yeast, truffle oil (vg)

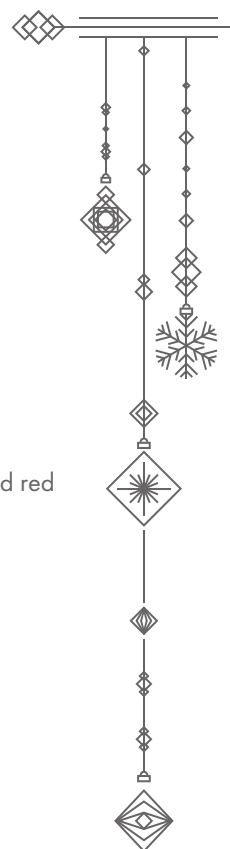
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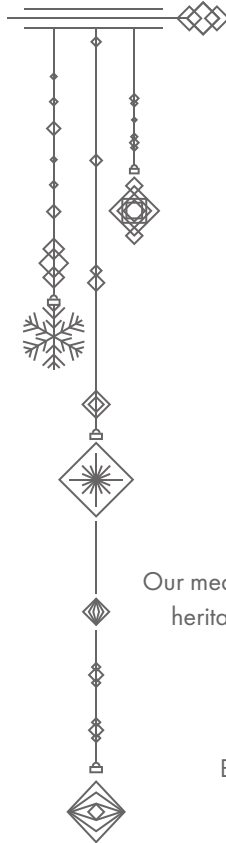


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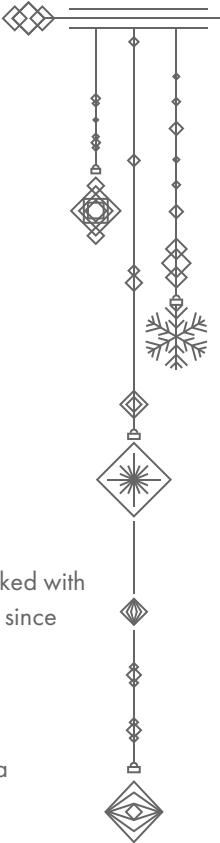
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GRILL

SIRLOIN STEAK 256G £42
RIB-EYE STEAK 256G £48
LAMB T-BONE 280G £45

Our meat is sourced from Finclass, a family-run British butcher that has worked with heritage breeds from Surrey, Cornwall, Scotland and the Welsh Valleys since 1995. Each cut is matured on the bone for at least 30 days, preserving traditional flavour and exceptional quality.

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



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SIDES

- Fries (vg) £5.5
- Green leaves with house dressing (v) £6
- Charred Brussels sprouts, chestnuts, pancetta, maple glaze, mustard dressing £10
- Roasted pumpkin, ricotta, amaretti crumb, sage (v) £10
- Crushed truffled celeriac (v) £10
- Buttered heritage carrots, honey glaze, orange zest, toasted hazelnuts (v) £10

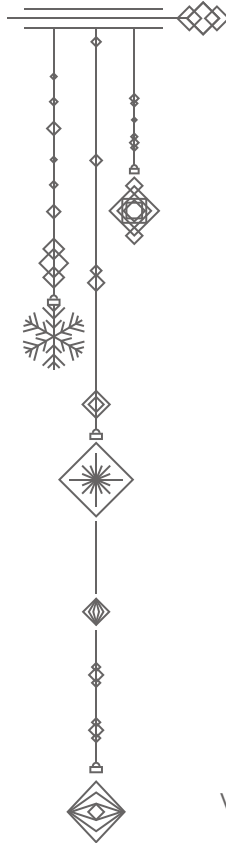
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DESSERTS

CHOCOLATE DÉLICE £14
Salted caramel, hazelnut praline, vanilla ice cream (v)

TRADITIONAL CHRISTMAS PUDDING £14
Pedro Ximénez Anglaise, winter berry compote

CARAMELISED APPLE TARTE TATIN £20
(TO SHARE FOR TWO)
Calvados caramel, vanilla crème fraîche (v)

CHAMPAGNE AND WINTER CITRUS BAVAROIS £14
Blood orange sorbet, candied citrus, Champagne jelly

MONT BLANC £14
Velvet chestnut cream, vanilla bean Chantilly and delicate meringue

BRITISH CHEESE SELECTION £18
A selection of artisan cheeses served with quince jelly and biscuits (v)

FESTIVE PETIT FOURS £10
(INCLUDING TEA OR COFFEE)
Mince pie macaron, chocolate and rum truffle, bergamot fruit pastille

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CHAMPAGNE, DESSERT WINES & PORT

ROSL CHAMPAGNE, GARDET BRUT TRADITION NV 125ML £13 | 750ML £76.5

OCHOA MIDO MOSCATO D'OCHOA, SPAIN, 2022 100ML £8 | 750ML £50

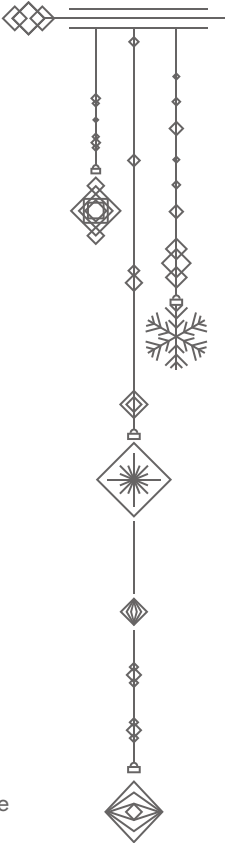
CHÂTEAU DOISY-VÉDRINES, SAUTERNES, FRANCE, 2017 100ML £14.5 | 375ML £55

CAMPBELLS RUTHERGLEN, MUSCAT, AUSTRALIA NV 100ML £14.5 | 375ML £55

KOPKE LBV PORT 50ML £6.5

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