

1910

DINING ROOM

CLUB MENU

TWO COURSE £38 | THREE COURSE £45

STARTER

PAN-FRIED ORKNEY KING SCALLOPS
Hummus, chorizo, sea herbs (supplement £3)

CHICKEN LIVER PARFAIT
Port jelly, sourdough bread

BUTTERNUT SQUASH SOUP
Coconut yogurt, chilli, coconut flakes (vg)

FILLED PAPPARDELLE PASTA
Burrata, pistachio (v)

CLASSIC BEEF TARTARE *
Quail egg, pickled mushrooms (supplement £2)

CURED STONE BASS
Courgette, cherry tomato, tomato consommé (supplement £2)

6 CARLINGFORD LOCH OYSTERS
Mignonette sauce (supplement £6)

*Please be aware this dish is a raw product.



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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MAIN

ROAST MONKFISH FILLET
Fregola, curry sauce (supplement £4)

SALT-BAKED CELERIAC
Confit Jerusalem artichokes, hazelnut dressing (vg)

SAGE AND POTATO DITALONI
Pecorino foam (v)

LAMB CANNON
Broad bean and pomme Anna (supplement £2)

PAN-FRIED SEA BASS
Squid ink risotto, razor clams, squid (supplement £5)

MUSHROOM AND CHICKEN PIE
Confit chicken leg, wild mushrooms, chicken velouté



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GRILL

Our meat is hand-cut and dry-aged by our butcher for a minimum of 30 days.
Served with watercress and a choice of peppercorn or Café de Paris sauce.

250G FILLET STEAK £MP

250G SIRLOIN STEAK
(supplement £11)

250G RIBEYE STEAK
(supplement £12)

DOVER SOLE £MP
Sapphire butter, capers, shallot

SIDE

£6.50

Triple-cooked chips

New potatoes, seaweed butter

Sautéed spinach

Tenderstem broccoli, chilli oil

Sautéed runner beans, confit shallot



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DESSERT

CHERRY GATEAU

Cinnamon vanilla mousse, cherry coulis, mascarpone ganache montée,
cherry glaze, chocolate crumble, mascarpone sorbet

CHOCOLATE FLAN

Chocolate custard, chocolate pâte sablée,
clove, nutmeg, tonka whipped cream

TROPICAL BABA

Pineapple mango Malibu compote, lime baba, passionfruit juice,
rum, coconut cream, coconut shavings, mango gel, vanilla streusel

POACHED WILLIAMS PEAR

Spiced shortbread, caramel sauce

CHEESEBOARD

(supplement £6)

BRILLAT-SAVARIN

Soft cow's milk cheese

RACHEL

Semi-hard washed rind goat's cheese

PERL LAS

Blue cow's milk cheese

MOTHAIS SUR FEUILLE

Soft goat's cheese

CAERPHILLY GORWYDD

Semi-hard cow's milk cheese

Crackers, grapes, membrillo



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