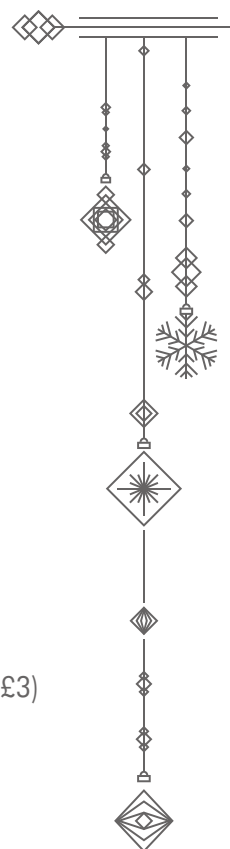


1910

DINING ROOM



TWO COURSE £38

THREE COURSE £45

* * *

STARTER

SEARED SCALLOPS

Roast cauliflower, pickled flourets, truffle coulis (supplement £3)

SHELLFISH RISOTTO

Red prawns, mussels and clams, prawn jus

6 CARLINGFORD LOCH OYSTERS

Mignonette sauce (supplement £9)

WILD MUSHROOM TARTLET

Chicken liver parfait, smoked almonds

CLASSIC BEEF TARTARE*

Soy and miso glazed egg yolk, grilled sourdough

SPICED PARSNIP SOUP

Parsnip crisps (vg)

FILLED PAPPARDELLE PASTA

Burrata, pistachio (v)

*Please be aware this dish is a raw product.

The daily club classics will only be available during lunch service.

* * *



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.

1910

DINING ROOM

WINE

ROAST MONKFISH FILLET

Mussels, fregola, curry sauce (supplement £4)

COD AND CHORIZO BALLOTINE

Squash spaghetti, mussels and clams, keta caviar velouté

LAMB CANNON

Broad bean and pomme Anna

MUSHROOM AND CHICKEN PIE

Confit chicken leg, wild mushrooms, chicken velouté

BEEF WELLINGTON FOR TWO

30-Day aged beef fillet, mushroom duxelles, truffle, red wine jus
(supplement £24 side not included)

SALT-BAKED CELERIAC

Confit Jerusalem artichokes, hazelnut and truffle dressing (vg)

RICOTTA AND TRUFFLE AGNOLLOTTI

Pecorino foam, pickled mushrooms (v)

Choose from our extensive festive selection crafted by the renowned St. Emilion Estate, Clos des Menuts, perfect for hosting a gathering of six to ten guests:

Clos des Menuts, St Emilion Grand Cru, 2019 -1,500ml (Magnum) £95

Clos des Menuts, St Emilion Grand Cru, 2018 -1,500ml (Magnum) £110

Clos des Menuts, St Emilion Grand Cru, 2016 -1,500ml (Magnum) £130

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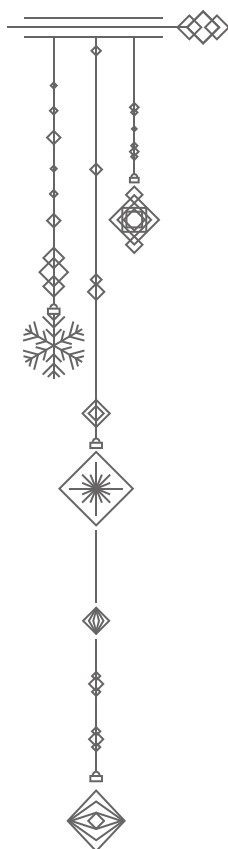


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DINING ROOM

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

Samphire butter, capers, shallot
(£MP)

* * *

SIDE

£6.50

Triple-cooked chips

Mashed potatoes

Sautéed spinach

Tenderstem broccoli, chilli oil

Sautéed runner beans, confit shallot

* * *

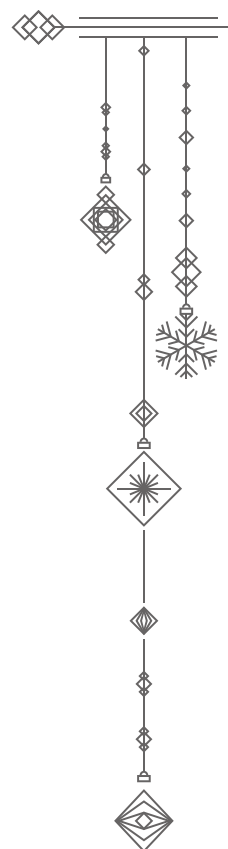
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DINING ROOM

DESSERT

MANDARIN GATEAU

Mandarin coulis, vanilla mousse, almond sponge, chestnut cream,
dark gianduja crumble

TREACLE TART

Mascarpone ice cream

TROPICAL BABA

Pineapple mango Malibu compote, lime baba,
passion fruit 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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