

1910

2 Courses £32.00

3 Courses £36.00

Snacks

3 Smoked Salmon Blinis
£8.50
Caviar, Crème Fraiche

Nocellara Olives £3.50

Smoked Almonds £3.00

Market Oysters £3.95 or 4 for £14.50

Classic Mignonette
Raspberry, Shallot

Garlic & Almond Butter

St Mary's Gin
Cucumber, Caviar

Au Natural
Lemon, Tabasco

To Start

Jersey Royal Velouté (v)
Truffle, Crème Fraiche

Tempura Squid
Chilli & Honey Dipping Sauce, Coriander

Ham Hock Terrine
Piccalilli, Fine Herb Salad, Sourdough

Fish Soup
*Mussels, Scallops and King Prawns
Garlic Croutons, Rouille, Emmental Cheese*

Classic Prawn Cocktail
*Single Malt Marie Rose, Iceberg Lettuce, Tomato Jelly,
Tempura King Prawn*

Roast King Scallops (£4 Supplement)
Cauliflower, Curry, Coriander

Twice Baked Cheddar Cheese Soufflé (v)
Pear & Walnut Salad

Crayfish Caesar Salad
Parmesan, Anchovies, Croutons

Main Course

Corn Fed Chicken Breast
Pomme Anna, Sautéed Beans, Chicken Jus

8oz Picanha Steak
*Skin On Fries, Herb Butter
Confit Tomato & Shallot Salad,*

Sea Bream
*Brown Shrimp Butter, Sautéed Potatoes,
Tenderstem Broccoli*

Roast Onion Tart Tatin (v)
*Sherry Vinegar Caramel, Ashlynn, Fine Herb
Salad*

North Sea Cod
Pois à la Française, Fish Cream, Pomme Purée

Cauliflower Steak (vg)
Sticky Coconut Rice, Teriyaki, Chilli

Half Lobster (£10 Supplement)
*Thermidor Sauce or Garlic & Almond Butter
Lobster, Queenie Scallops, Tiger Prawns
served with Buttered Heritage Potatoes*

28 Day Aged 8oz Fillet (£14 Supplement)
*Served with Bearnaise, Hand Cut Chips,
Roasted Vine Tomatoes, Portobello
Mushrooms, Watercress Salad*

Sides £4.95

*Skin On Fries
Hand Cut Chips
Mixed House Salad
Tenderstem Broccoli with Chilli & Honey Dressing
Buttered Heritage Potatoes
Chantenay Carrots with Tarragon Butter*

Sauces £3.95

*Green Peppercorn
Red Wine Jus
Beef Dripping*

King Prawns in Garlic & Almond Butter £9.95

To Finish

Rhubarb & Almond Tart (v)
Vanilla Ice Cream

Classic Vanilla Crème Brûlée (v)
Shortbread Biscuit

Baked Vanilla Custard
*Salted Crumble, Honeycomb, Gin Poached Strawberries, Strawberry
Sorbet*

Milk Chocolate & Blood Orange Cheesecake
Blood Orange Sorbet

Five Artisan British Cheese (£6 Supplement)
With Artisan Biscuits, Quince, Northumbrian Honey

Praline Chocolate Sphere (£2 Supplement)
Caramel Ice Cream, Hot Chocolate Sauce

Homemade Ice Creams & Sorbets (v)
Homemade Tuile Biscuit

Homemade Petit Fours £7.50
Served with your choice of Tea or Coffee

Allergens: Please inform your server if you have any allergies, or ask if you require any more information. Please note that we use genetically modified oil.