

# 1910

## Sample Menu

2 Courses £34.00

3 Courses £40.00

### Snacks

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

**Goats Cheese Mousse (v)**  
*Heritage Beetroots, Hazelnut, Sourdough, Apple*

**Tempura King Prawns**  
*Chilli & Honey Dipping Sauce, Coriander*

**Pigeon**  
*Cherry, Pain D'Epice, Hazelnut*

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

**Grilled Queenie Scallops**  
*Garlic & Almond Butter, Cheddar & Emmental Crumb*

**Baked Camembert**  
*Balsamic Roast Cherry Tomatoes, Sourdough Baguette*

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

**Roast King Scallops (£4 Supplement)**  
*Cauliflower, Curry Dressing, Pinenuts*

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

### Main Course

**10oz Ribeye Steak (£6 Supplement)**  
*Skin On Fries, Herb Butter  
Confit Tomato & Shallot Salad,*

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

**12 Hour Braised Beef Cheek**  
*Pommes Puree, Smoked Pancetta, Baby  
Onion Jus*

**Wild Mushroom Risotto (v)**  
*Crispy Hen's Egg, Parmesan, Herb Oil*

**Seafood Mixed Grill**  
*Café De Paris Butter*

**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*

*Add King Prawns in Garlic & Almond  
Butter £9.95*

**Sides £5.50**  
*Skin On Fries  
Hand Cut Chips  
Mixed House Salad  
Tenderstem Broccoli with Sesame Dressing  
Buttered Heritage Potatoes  
Chantenay Carrots with Tarragon Butter*

**Sauces £3.95**  
*Green Peppercorn  
Red Wine Jus  
Beef Dripping  
Bearnaise*

### To Finish

**White Chocolate & Yorkshire Rhubarb Truffle (v)**  
*Rhubarb Sorbet*

**Classic Vanilla Crème Brûlée (v)**  
*Raspberry Jammy Dodger*

**Baked Vanilla Custard**  
*Salted Crumble, Honeycomb, Fresh Blackberries, Blackberry Sorbet*

**Passionfruit & Vanilla Cheesecake**  
*Coconut Sorbet*

**Artisan British Cheese (£4 Supplement)**  
*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 £6.50**  
*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.