

1910

Dinner Menu

2 Courses £34.00 3 Courses £40.00

Market Oysters £3.95 or 4 for £14.50			
Classic Mignonette <i>Raspberry, Shallot</i>	Tempura <i>Tartare Sauce</i>	Garlic, Parsley & Almond Butter	Au Natural <i>Lemon, Tabasco</i>

To Start

Heritage Tomato Salad (v) <i>Burrata, Pesto, Sourdough Croutons</i>	Classic Prawn Cocktail <i>Single Malt Marie Rose, Tomato Jelly, Tempura King Prawn</i>
Brown Shrimp Risotto <i>Fresh Pea, Parmesan, Watercress</i>	Twice Baked Cheddar Cheese Soufflé (v) <i>Pear & Walnut Salad</i>
Duck Breast Salad <i>Orange, Lamb’s Leaf, Walnut</i>	Fish Soup <i>Mussels, Scallops and King Prawn Garlic Croutons, Rouille, Emmental Cheese</i>
Beef Tartare (£4.00 Supplement) <i>Quail’s Yolk, Gherkin, Crispy Enoki Mushrooms Tarragon Emulsion</i>	Roast King Scallops (£4.00 Supplement) <i>Cauliflower, Curry, Pinenut, Apple</i>

Main Course

10oz Ribeye Steak (£6 Supplement) <i>Skin on Fries, Black Pepper & Thyme Butter, Confit Tomato & Shallot Salad</i>	Cauliflower Steak (vg) <i>Teriyaki, Coconut Rice, Chilli</i>	28 Day Aged 8oz Fillet (£14 Supplement) <i>Served with a sauce of your choice, Hand Cut Chips, Roasted Vine Tomatoes, Portobello Mushroom, Watercress</i>
Braised Beef Short Rib <i>Black Pepper & Parmesan Pomme Puree, Cavolo Nero, Sautee Wild Mushrooms</i>	Seafood Mixed Grill <i>Herb Butter, Watercress Salad</i>	Half Lobster (£10 Supplement) <i>Thermidor Sauce or Garlic & Almond Butter Lobster, Queenie Scallops, Tiger Prawns served with Buttered Heritage Potatoes</i>
Pesto Pappardelle (v) <i>Semi Dried Tomatoes, Roasted Pine Nuts Parmesan, Basil</i>	Sea Bream <i>Clams, Mussels, Warm Tartare Sauce Tenderstem Broccoli</i>	

Sides £4.95
*Skin on Fries
Hand Cut Chips
Mixed House Salad
Tenderstem Broccoli, Sesame Dressing
Buttered Heritage Potatoes
Sautéed Courgette & Aubergine, Lemon & Feta
King Prawns in Garlic & Almond Butter £9.95*

Sauces £3.50
*Mushroom & Tarragon
Green Peppercorn
Red Wine Jus
Beef Dripping
Bearnaise
Garlic, Parsley and Almond Butter*

To Finish

Strawberry & White Chocolate Gateaux (v) <i>Strawberry Sorbet</i>	Artisan British Cheese (£4 Supplement) <i>Artisan Biscuits, Quince, Northumbrian Honey</i>
Classic Vanilla Crème Brûlée (v) <i>Raspberry Jammy Dodger</i>	Peach & Almond Tart (v) <i>Peach Compote, Crème Anglaise, Vanilla Ice Cream</i>
Baked Vanilla Custard (v) <i>Salted Crumble, Honeycomb, Fresh Raspberry, Raspberry Sorbet</i>	Homemade Ice Creams & Sorbets (v) <i>Homemade Tuile Biscuit</i>
Dark Chocolate Sphere (v) <i>Salted Caramel, Peanuts, Hot Chocolate Sauce</i>	Homemade Petit Fours (v) <i>Served with your choice of Tea or Coffee</i>

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.