

1909 Restaurant

3 COURSES £45 2 COURSES £40

STARTER

Winter Vegetable and Pearl Barley Broth

Ham Hock Terrine, Piccalilli

Gin Cured Salmon Gravlax, Cucumber, Dill Oil

Blue Cheese Mousse, Waldorf Flavours

MAIN

Roast Chicken Breast, Anna Potato, Wild Mushrooms,
Pancetta, Asparagus, Crispy Leg, Tarragon Jus

Pan Seared Salmon, Sweet Potato Sag Aloo, Onion Bhaji
Wild Mushroom and Leek Risotto, Parmesan, Tarragon
Lamb Rump, Dauphinoise Potato, Crispy Goats Cheese,
Shallot, Red Cabbage, Jus



SWEETS

Andy Nic's Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream

Tiramisu, Chocolate Ice Cream

Vanilla Iced Parfait, Apple Compote, Cinnamon Granola

Three Regional Cheeses Peters Yard Wafer, Chutney, Grapes

DESSERT COCKTAILS & DIGESTIFES

Cocktails

After Eight £10.00

Cherry Bakewell £12.00

Tiramisù £12.00

Port & Sweet Wine

Muscat de Beaumes-de-Venise £5

Pocas Vintage Port 2018 £8

Taylors Late Bottled Vintage Port 2018 £10