

# 1900

STEAKHOUSE BAR & GRILL

## RESTAURANT

### THE CHARCOAL GRILL

Our prime British cuts of meat are from Aubrey Allen, Royal Warrant Holders in the heart of the Midlands. That guarantees your meat is ethically cared for, locally sourced, and of the highest quality.

Steaks served with a flat mushroom, beef tomato, watercress shoots and our 1900 chips.

*To share (please allow 30 minutes)*

<b>Ribeye steak</b> 227g	£24.50	<b>Chateaubriand</b>	£60.00	<b>Côte de boeuf</b>	£65.00
<b>Sirloin on the bone</b> 284g	£27.50	Renowned as the jewel amongst prime cuts of beef. Very soft and tender, with an almost buttery texture and delicate flavour.		Wonderful choice cut of beef rib, characterised by its natural fat covering, and succulence from being matured and cooked on the bone.	
<b>Rump steak</b> 200g	£21.50	With Béarnaise sauce, château potato, fine beans, confit shallot, red wine jus.		With fondant potato, confit shallot, roast plum tomato, beer-battered onion rings, and red wine jus.	
<b>Fillet steak</b> 227g	£31.50				

Sauces £2.95 | Hollandaise | Béarnaise | Green peppercorn | Red wine, mushroom and shallot

### HOW WOULD YOU LIKE YOUR STEAK?

#### Blue

Flash-seared on the outside, still bloody

#### Rare

Seared outside, tender and red inside

#### Medium rare

Tender and juicy with a red centre and pink surround

#### Medium

A flavourful pink centre and tasty crust

#### Medium well

Well-seared outside, firm with a hint of pink

#### Well done

Cooked through, with no pinkness

## Starters

<b>French onion soup</b>	£5.25
Homemade beef stock, caramelised onions with a Gruyère cheese crouton	
<b>Beetroot-cured salmon</b>	£5.75
citrus crème fraîche, Melba toast	
<b>Pressed ham hock terrine</b>	£6.25
tomato salsa, pea shoots, ciabatta crisps	
<b>Seafood basket</b>	£8.50
breaded squid, king prawn, crab claw, mascarpone tartare, lemon emulsion	
<b>Pan-fried pigeon breast</b>	£5.50
orange and raspberry salad, aged balsamic dressing	
<b>Retro-style prawn cocktail</b>	£6.95
wholemeal bread, brandy and tomato mayonnaise	
<b>Goat's cheese bonbons V</b>	£5.50
panko and walnut crumb, carrot and orange purée, beetroot and red chard salad	
<b>Sweet potato falafel Vg</b>	£5.50
rosemary and chickpea hummus, parsley and tomato, mint couscous, sesame tahini dressing	
<b>Deep-fried panko-crumb-dusted squid</b>	£5.95
garlic aioli, lemon, leaf salad	

## Mains

<b>Roast rump of lamb</b> 200g	£21.50
served pink, with chargrilled vegetables, roasted cherry vine tomato, black olive jus	
<b>Pan-fried corn-fed breast of chicken</b>	£19.50
asparagus tips, potato gnocchi, wild mushroom and garlic cream sauce	
<b>1900 burger</b> 170g	£15.95
Wagyu beef cheeseburger, dry-cured bacon, onion relish, baby gem served in a brioche bun, chips	
<b>Stone bass fillet</b>	£18.95
charred baby gem, fondant potato, pea and leek cream ragout	
<b>Baked salmon fillet</b>	£18.95
cucumber noodles, crushed new potatoes, nori, fine beans, herb butter sauce	
<b>Globe artichoke Vg</b>	£15.50
wilted baby spinach, wild mushrooms, truffle vinaigrette, crushed new potato	
<b>Macaroni cheese V</b>	£15.50
Cheddar, Gruyère, Mozzarella, Parmesan crumb, roasted cherry vine tomato, rocket	
<b>Penang vegetable curry Vg</b>	£14.95
cauliflower, mange tout, green beans, peppers, coconut sauce, basmati rice	
<b>Vegan burger Vg</b>	£14.95
avocado mayonnaise, kimchi slaw, oven-baked sweet potato fries	

## Salads

<b>Gorgonzola, fig and rocket V</b>	£15.50
sun-dried tomato, aged balsamic	
<b>Seared tuna Niçoise</b>	£18.50
poached hen egg, endive, olive oil and aged balsamic	
<b>Chargrilled chicken Caesar</b>	£15.50
anchovy, pancetta, buttered croutons, baby gem, creamy garlic dressing	

## Sides

<b>French fries V</b>	£3.75
<b>Beer-battered onion rings V</b>	
<b>Buttered fine beans V</b>	
<b>Mixed baby leaf salad Vg</b>	
<b>Halloumi fries V</b>	
<b>Garlic ciabatta with cheese V</b>	

Guests are advised that some dishes may contain traces of nuts, shellfish and fish bones. For guests with special dietary requirements, a full list of allergens is available on request.

## Desserts

**Mixed soft berry pudding** £5.95  
clotted cream, meringue, mixed berry gel

**Deconstructed banoffee cheesecake** £5.50  
glazed banana

**Warm sticky toffee pudding** £5.50  
butterscotch sauce, vanilla bean ice cream

**Mövenpick ice cream**  
vanilla, strawberry, pistachio, chocolate  
1 scoop £1.75 2 scoops £2.25 3 scoops £2.95

**Warm chocolate fondant** £5.95  
mint chocolate sauce

**Granny Smith apple textures** £6.50  
terrine, purée, crisps, sorbet

**Selection of local and British cheeses** £11.50  
Berkswell, Clara goat's cheese, Warwickshire truckle,  
Sage Derby, Oxford Isis, Beauvale, grape chutney,  
sourdough crispbread

## Hot drinks

**Americano** £2.60

**Espresso** £2.30

**Double espresso** £3.00

**Latte** £2.80

**Cappuccino** £2.80

**Mocha** £3.00

**Flat white** £3.00

**Macchiato** £2.40

**Cadbury hot chocolate** £3.00

**Birchall teas** £2.60

English breakfast, green, peppermint, camomile,  
Darjeeling, red berry, decaf, chai, Earl Grey, lemon and  
ginger

## Cheese origins

**1. Fowlers Sage Derby**  
Fowlers Forest Dairies, Warwickshire

Fowlers have been making cheese since 1670. Their classic Derby is layered with sage and has a softer texture and higher acidity. Matured for about four months.

**2. Berkswell cheese**  
Ram Hall Dairy, Warwickshire

This hard ewe's milk cheese from the Midlands gets its distinctive 'flying saucer' shape from being moulded in one colander that is turned. Made at Ram Hall Farm which dates to the 16th century, using raw milk from its own herd of Friesland sheep, Berkswell is named after the nearby village. It is matured for four to six months and has a close, slightly grainy texture and a wonderful clean, lingering flavour with honey and nutty notes.

**3. Clara goat's cheese**  
Worcestershire

Blanche's dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish.

**4. Beauvale**  
Cropwell Bishop Creamery, Nottinghamshire

It's not often that Stilton makers branch out into other cheeses, but that's exactly what Nottinghamshire family business Cropwell Bishop did with the launch of Beauvale. A very different blue to Stilton, it has more in common with Gorgonzola Dolce thanks to its soft, gooey texture and mellow flavour, which is sweet and spicy and framed by a lovely underlying earthiness. Milk comes from family farms in the Peak District National Park and the curds are hand ladled to achieve a silky texture.

**5. Warwickshire Truckle**  
A hard-pressed cheese washed over in peppery annatto. With a smoky aroma, the open creamy texture meets toasty farmhouse flavour with a heavy smokiness.

**6. Oxford Isis**  
Oxford Cheese Co., Oxfordshire

Film-maker, French baron and affineur Robert Pouget is one of British cheese's more colourful characters. After opening a shop in Oxford's covered market and launching the much-loved Oxford Blue, he teamed up with son Harley to make Oxford Isis in 2003 with the aim of supplying the city's colleges and restaurants. The cheese, which is washed in local mead, was so popular that it soon gained a national following. The washing process gives it a velvety consistency and pungent, floral flavour.

