

# 1900

RESTAURANT

## Starters

<b>Smoked salmon and king prawn cocktail</b> grilled citrus, sourdough crisp	£8.95
<b>Pan-seared scallops</b> textures of cauliflower, fried capers	£9.95
<b>Grilled asparagus V</b> hollandaise sauce, poached egg, parmesan shavings	£10.95
<b>Smoked chicken terrine</b> mixed leaves, apricot puree, sourdough crisp	£9.50
<b>Heritage tomatoes and ricotta cheese V</b> balsamic, sourdough bread shards, basil oil	£7.95
<b>Soup of the day Vg</b> bread roll	£7.95

## Sides

<b>Chunky chips Vg</b>	£4.00
<b>Mixed leaves Vg</b>	£4.00
<b>Tenderstem broccoli Vg</b>	£4.00
<b>Sautéed greens Vg</b>	£4.00
<b>Dauphinoise potatoes V</b>	£4.00

## Pre-dinner gin and tonic

<b>Copperhead Gin</b> citrus with a spicy touch of cardamom on the palate	£7.50
<b>MOM Gin</b> pink, soft and velvety smooth with a berry taste, paired with elderflower tonic	£7.10
<b>Warner Edwards Rhubarb Gin</b> a hint of rhubarb, soft citrus, pecans and caramel perfectly paired with ginger ale	£6.90



## Mains

<b>Grilled ribeye steak</b> garlic mushroom, roasted tomato, chunky chips	£29.95
<b>Pan-fried chicken breast</b> dauphinoise potatoes, sautéed greens, tarragon jus	£18.95
<b>Confit duck leg</b> pak choi, white onion puree, soy-glazed rice noodles	£18.95
<b>Pork belly</b> black pudding mash, tenderstem broccoli, apple jus	£18.95
<b>Braised cardamom and caraway heritage carrot Vg</b> red lentil dahl, apple, coriander oil	£14.95
<b>Bangers and mash</b> onion gravy, seasonal vegetables	£14.95
<b>Pan-fried seabass</b> sautéed potatoes, spinach, tenderstem broccoli, lemon beurre blanc	£18.95

### Sauces

<b>Red wine</b>	£3.50
<b>Béarnaise V</b>	£3.50
<b>Green peppercorn</b>	£3.50

## Salads

<b>Caesar salad V</b> gem lettuce, parmesan, croutons, dressing	£10.95
<b>Superfood salad V</b> pan-fried greens, squash, aubergine, peppers, toasted pumpkin seeds, dressing	£10.95
<b>Mediterranean salad Vg</b> mixed leaves, grilled peppers, red onion, courgette, sweet potato, dressing	£10.95
<b>Add chicken to any salad</b>	£3.50
<b>Add prawns to any salad</b>	£4.00

## Desserts

### Selection of ice cream V

vanilla, strawberry and chocolate

1 scoop	£1.65
2 scoops	£3.30
3 scoops	£4.95

### Selection of sorbets V

raspberry, lemon and passionfruit & mango

1 scoop	£1.65
2 scoops	£3.30
3 scoops	£4.95

### Cardamom crème brûlée V

orange shortbread

£6.50

### Raspberry and white chocolate mousse

berry coulis

£6.95

### Sticky toffee pudding V

toffee sauce, vanilla ice cream

£6.50

### Coconut financier V

pineapple salsa, coconut ice cream

£6.95

### Cheeseboard V

Berkswell, Clara goats' cheese, Warwickshire truckle, Sage Derby, Oxford isis, Beauvale, chutney and biscuits

£10.50

### Chocolate gâteau V

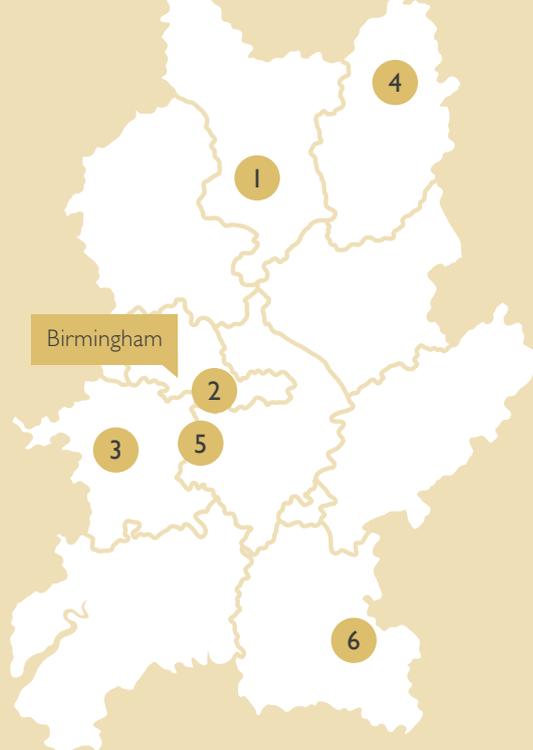
orange apricot sauce, vanilla ice cream

£6.95

## 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 tea, peppermint, camomile, Darjeeling, red berry, decaf, chai, Earl Grey, lemon and ginger	

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.



### 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

Fowlers of Earlswood, Warwickshire

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.