

1853 Restaurant

For the table

Freshly baked artisan breads 🌿
Farmhouse butter
(MI / SE / G / S / N / E) Kcal 356
£7.00

Marinated mixed Greek olives 🌿
Kcal 230
£5.00

Starters

Sautéed king scallops
Cauliflower puree, roasted chorizo and samphire
(MO / MI / C / CR) Kcal 517
£18.00

Confit duck and apricot terrine
Apricot relish, cornichon, ciabatta crostini and cress salad
(G / M / SD / E / MI) Kcal 352
£14.00

Whipped goat cheese 🌿
Slow roasted beetroot, beetroot puree and hazelnut crumb
(MI / G / SD / S) Kcal 453
£12.00

Above dishes are prepared using fresh herbs from our kitchen garden

CONTAINS:
C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur Dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are ‘free from’ allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day. Caloried needs vary.

Cream cheese stuffed bell peppers 🌿
(MI) Kcal 456
£5.00

Ham hock bon-bon
Tarragon crème fraîche, pickled cucumber and balsamic onion
(G / MI / E / M) Kcal 528
£14.00

Beetroot falafel 🌿
Chick pea hummus, pomegranate and pea shoot salad
(G / S / SE) Kcal 559
£12.00

De Vere ‘posh’ prawn cocktail
Cold water prawns, king prawn, crayfish, hot smoked salmon, cured tomatoes ‘Keta’ caviar and Cognac Marie Rose (contains alcohol)
(CR / F / E / M) Kcal 407
£16.00

Mains

Maple glazed duck breast
Pomme Anna, celeriac puree, confit duck bon-bon, roasted fig and port wine jus
(M / MI / C / SD / S / G / E) Kcal 616
£29.00

Chargrilled 10oz rib of 28-day dry aged beef
Chunky chips, roast Portobello mushroom and plum tomato
(S / G / SD / MI) Kcal 1050
£33.00

Rigatoni alla norma 🌿
Rigatoni tossed with tomato basil sauce, bocconcini and baked eggplant (vegan cheese available on request)
(G / S / M / C / MI) Kcal 1050
£20.00

Grilled halloumi cheese 🌿
Marinated in smoked paprika, pearl cous-cous, ratatouille, pomegranate and dressed leaves
(G / MI / C / M) Kcal 941
£22.00

Sides and sauces

Salted chunky chips 🌿
Maldon Sea salt
(G) Kcal 407
£5.00

House salad 🌿
Honey mustard dressing
(M) Kcal 48
£5.00

Sprouting broccoli 🌿
(MI) Kcal 106
£5.00

Béarnaise sauce 🌿
(E / MI) Kcal 320
£3.50

Pan fried sea bass fillet
Creamy asparagus and pea risotto
(F / MI / C) Kcal 942
£26.00

Harissa roast ‘Loch Daurt’ salmon
Served with purple potato hash, samphire, mango and bell pepper salsa
(F / C / MI) Kcal 754
£26.00

Corn-fed chicken breast
Wrapped in Parma ham, served with carrot purée, heritage carrots, gratin potato and peppercorn sauce
(MI / C / SD / M) Kcal 970
£26.00

Desserts

Raspberry baked cheesecake
Baked cheesecake with a raspberry glaze and Chantilly cream
(G / N / S / E / MI / SD) Kcal 629
£10.00

Vegan black forest cake 🌿
Plant based chocolate mousse, chocolate sponge, ganache, cream, cherry crumble and raspberry purée
(S / N / G) Kcal 537
£10.00

Tiramisu
Layers of coffee soaked sponge and coffee mousse served with almond biscotti and chocolate spoon
(G / N / S / E / MI / SD) Kcal 667
£10.00

Millionaires tart
Rich chocolate pastry, caramel, dark chocolate and toffee popcorn
(MI / E / N / SE / G / S) Kcal 787
£10.00

Lemon torte
Lemon curd, vanilla mousse and sponge served with meringue and raspberry sorbet
(G / N / S / E / MI / SD) Kcal 566
£10.00

Berry Eton mess
Whipped cream, crushed seasonal berries, strawberry puree and crushed meringue
(MI / E) Kcal 929
£10.00

Regional artisan cheeseboard biscuits, grapes and chutney

Choose two types £10.00 Kcal 475
All five to share £18.00 Kcal 1050
(G / E / MI / M / E / SD)

Cotswold Brie

Made in the village of Upper Slaughter in the Cotswolds from local organic cow's milk. This mild and buttery Brie has a rich taste and long finish

Ilchester farmhouse Cheddar

A real English treasure. it's a traditional farmhouse Cheddar with a delicate smoky flavour and a lovely smooth texture. Standing the test of time, it was first created in 1965, retaining an enthusiastic fan club to this day

White Stilton and apricot

Cropwell Bishop crumbly, fresh white Stilton is delicious on its own, but when paired with succulent chopped apricots it takes on a further delicious twist

Bath Blue

Bath Blue is an English cheese made with cow's milk. This blue cheese has a natural rind and a smooth and creamy texture. While the flavours are strong and clean. It matures in stone rooms for 8-10 weeks before consumption. Bath Blue has won the Supreme Champion title at the 2014 World Cheese Awards, making it even more popular than it had been before

Golden Cross

Kevin and Alison Blunt acquired the recipe and equipment for a St. Maure style cheese from local Frenchman Regism Du Satre. Goat's raw milk is used in a zingy, velvety cheese

🌿 Vegetarian | 🌿 Vegan

A discretionary service charge of 10% will be added to your bill

White wine

AROMATIC & FRUITY DRIVEN

S Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

🍷 £9.25 🍷 £13 🍷 £38.50

V Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

🍷 £47

V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

🍷 £31

V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

🍷 £31

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

🍷 £8.50 🍷 £12 🍷 £35

V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

🍷 £48

LIGHT & FRESH

V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

🍷 £8.75 🍷 £12.50 🍷 £36.50

V Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

🍷 £8.25 🍷 £11.50 🍷 £34

V La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

🍷 £62

V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

🍷 £7.25 🍷 £10 🍷 £29.50

V Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

🍷 £9 🍷 £13.25 🍷 £38

Sustainable wines S

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

🍷 £8.40 🍷 £11.75 🍷 £34.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

🍷 £8.85 🍷 £13 🍷 £37

S V Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

🍷 £11.50 🍷 £16.50 🍷 £48

S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

🍷 £45

S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

🍷 £45

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

🍷 £44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

🍷 £8.60 🍷 £12.25 🍷 £36

V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

🍷 £31

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

🍷 £7.75 🍷 £11.25 🍷 £32.50

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

🍷 £66

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

🍷 £41

V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

🍷 £7.25 🍷 £10 🍷 £29.50

Rosé

S Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

🍷 £9.40 🍷 £12.25 🍷 £35.50

V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

🍷 £7.25 🍷 £10 🍷 £29.50

S Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

🍷 £52

Dessert wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

🍷 £4 🍷 £6.25 🍷 750ml £42

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

🍷 £4.75 🍷 £8.75 🍷 500ml £43

🍷 50ml 🍷 100ml

Champagne

S V Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

🍷 £14 🍷 £61

S V Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

🍷 £14.50 🍷 £64

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

🍷 £77

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

🍷 £81

Sparkling

V Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

🍷 £9 🍷 £51

V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

🍷 £8.25 🍷 £38.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

🍷 £8.25 🍷 £38.50