

RESTAURANT

1540

TO START

Seasonal homemade soup, sourdough. **8 (G)**

Baked studded camembert, caramelised onion chutney, toasted artisan bread. **14 (D,SD,G)**

Confit duck leg, bean cassoulet, pancetta and crispy onions. **13 (G,SD)**

Cured sea trout, pickled cucumber, honeyed crème fraîche, toasted brioche. **12 ((D,F,SD,G)**

THE MIDDLE

Wild mushroom ravioli, sauted wild mushrooms, truffle and herb butter. **20 (D,G)**

Beer braised beef casserole, creamy herb mash, seasonal vegetables. **28 (D,SD)**

Classic fish and chips, cider batter, minted garden peas, chunky chips,
homemade tartare sauce. **19 (F,D,SD)**

1540 loaded burger, cider braised onions, smoked streaky bacon, burger cheese,
burger sauce, brioche bun, chips. **19 (SD,D,G)**

THE END

Chocolate and honeycomb cake, whipped blonde chocolate ganache,
honeycomb gelato. **10 (G,D,E,V)**

Rice pudding, spiced plum, oat crumb. **10 (D,V)**

Carrot cake pudding, ginger caramel, blood orange sorbet. **10 (G,SD,VE)**

Coconut cream slice, coconut and lime gel, toasted coconut shavings. **10 (D,SD,E,V)**

Allergen codes: V - Vegetarian, VE - Vegan, G - Gluten, SD - Sulphur Dioxide (sulphites), F - Fish, D - Dairy, E - Egg,
P - Peanuts, SS - Sesame Seeds, ML - Molluscs, SO - Soya, M - Milk, CR - Crustaceans, L - lupin, C - Celery, MU - Mustard

Please speak to a member of staff if you have any dietary or allergy requirements.

Kindly note that a discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT at the current rate.