

RESTAURANT
1931

Autumn lunch menu

Tuesday and Thursday lunchtimes 12pm - 1pm

Starters and Small plates

Melanzane

Stuffed aubergine served with peppery rocket leaves and fragrant basil oil.

Spiced Poached Pear

Gently poached spiced pear with smoked mascarpone, blackberry, balsamic & red wine compote, finished with a crisp Parmesan & black pepper tuile and toasted hazelnut crumb.

Roast Sweet Potato

Roasted sweet potato with creamy burrata, finished with nutty sage brown butter.

Roasted Squash

Sweet roasted squash with whipped feta and a toasted, aromatic dukkah.

Welsh Rarebit

Rich, savoury Welsh rarebit topped with a soft poached hen's egg and finished with crispy black pudding.

Smashed Potatoes

Crispy smashed potatoes served with a rich, savoury black garlic aioli.

£5.00

Main courses

Pan-Fried Rump Steak

Pan-fried rump steak served with creamy Parmesan polenta, glazed carrots, crispy onions, fresh chimichurri and a rich red wine jus.

Pot-Roast Pork Belly

Slow-cooked pork belly with butternut squash & sweet potato purée, a crisp black pudding & liver bon bon, charred Tenderstem broccoli and a rich jus lié.

Peri-Peri Chicken

Peri-peri spiced chicken with a crisp sweet potato croquette, charred courgettes & red peppers and a fragrant white wine & coconut sauce.

Pesto Chicken Milanese

Crisp breadcrumb chicken Milanese with pesto, fettuccine and cherry tomatoes

Steak hash

Chimichurri, poached egg, parmentier potatoes and grilled tomatoes

£8.00

Bakery and Desserts

Gateau of the week

Ask your server for details

Cinnamon rolls

Cinnamon sugar, cream cheese topping

Devonshire splits

Sweet bun filled with jam and whipped cream

£3.50

Food allergens: If you have any special dietary concerns, please ask a member of staff for clarification.

For bookings, please email 1931bookings@tmc.ac.uk