



# À LA CARTE MENU

## THE COFFEE ROOM

Monday - Friday  
Lunch (12.30 - 14.30) | Dinner (18.00 - 22.30)

*Last orders at 21.00*

## STARTERS

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### Beef & Madeira Consommé 7

*Short Rib & Caramelized Onion Ravioli*

### Chicken Liver Parfait 10.5

*Golden Raisins, Sauternes Jelly & Melba Toast*

### Morecambe Bay Potted Shrimps 12

*Marinated Cucumber*

### Loch Var Smoked Salmon 13.5

*Traditionally Garnished with Lemon, Capers & Shallots*

### Carpaccio of Paprika Monkfish 12.5

*Octopus, Saffron Pickled Fennel & Piquillo Pepper Salad, Basil Oil*

### Mountain Goats Cheese and Avocado Tian 9.75

*Charred Blood Orange, Watercress, Honey, Grape Mustard & Hazelnut Dressing*

### Marinated Mediterranean Vegetables 9

*Artichoke Puree, Tomato Cous Cous & Balsamic Reduction (ve)*

## SIDES

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### *All side dishes and salads 3.5 each*

*New Potatoes*

*Creamed Potatoes*

*French Fries*

*Buttered Leaf Spinach*

*Purple Sprouting Broccoli with Almonds*

*Sautéed Kale & Bacon*

*Cauliflower Polonaise*

*Dressed Baby Leaf Salad*



## MAIN COURSES

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Open Lasagne of Scallops and King Prawns 22.5

*Shellfish Bisque and Basil Oil*

Fillet of Skrei Cod 19.5

*Salsify, Heritage Baby Carrots, Leek Puree & Fish Red Wine Jus*

Roasted Loin of Venison 22.5

*Piquant Haricot Beans and Stilton Croquette*

Rack of Hardwick Lamb 23.5

*Haggis Croquette, Neeps and Madeira Jus*

Roasted Tidenham Duck Breast and Confit Hash 20.5

*Rhubarb Compote, Spring Cabbage and Ginger Jus*

Chargrilled 6oz Scottish Fillet of Steak 28

*Peppercorn Sauce (Béarnaise Sauce Available on Request)*

Chargrilled Veal Sirloin on the Bone 26

*Café de Paris Butter (Béarnaise Sauce Available on Request)*

Cumin Spiced Cauliflower & Pearl Barley 12.75

*Grilled Aubergine Coriander Oil & Tofu (ve)*

## DESSERTS

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Cardamom Crème Brule 6.5

*Poached Rhubarb*

Pistachio and Black Cherry Financier 6.5

*Kirsch Anglaise and Rose Chantilly*

Exotic Fruit and Disaronno Jelly 6.5

*Coconut Ice Cream and Almond Tuile*

Selection of Ice Creams and Sorbets 2.5\*

*\*per scoop*

Cheese Trolley 3.5\*

*Served with Grapes, Quince Jelly, Dates, Celery and Fruit Bread*

*\*per cheese portion*



## SAVOURIES

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Scrambled Eggs 6.5

*with Hot Smoked Salmon & Chives on Toast*

## HOT DRINKS

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Single Espresso 2.25

Double Espresso 2.5

Americano 2.5

Cappuccino/Latte 2.85

Hot Chocolate 2.85

Tea 2.5



(v) Vegetarian | (ve) Vegan | (gf) Gluten Free

Please be advised that our dishes are prepared in an environment that contains nuts or nut products.

Please ask a member of staff.