



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

Chilled Haricot Bean Gazpacho 7

Piquillo Pepper Coulis, Goats Cheese Croquette

Potted Smoked Ham Hock 10.5

Compressed Cucumber, Ratte Potato Crisps, Gherkin, Wholegrain Mustard Relish

Morecambe Bay Potted Shrimps 12

Marinated Cucumber

Loch Var Smoked Salmon 13.5

Traditionally Garnished with Lemon, Capers & Shallots

Portland Dressed Crab 13.75

Egg White, Yolk, Parsley

Heritage Tomato Jelly 10.5

Summer Broad Beans, Fresh Peas, Goats Curd and Basil Crisps (v)

Kohlrabi 9

Fregola, Tahini, Summer Vegetables, Vegan Lovage Pesto (VE)

SIDES

All side dishes and salads 3.5 each

New Potatoes

Creamed Potatoes

French Fries

Buttered Leaf Spinach

Tenderstem Broccoli with Toast Hazelnuts

Medley of Seasonal Beans

Orange Glazed Carrots

Baby Leaf Salad



MAIN COURSES

Whole Dover Sole Served 34

Grilled or Meuniere

Steamed Halibut 25

Saffron Pickled Fennel, Charred Asparagus, Shallot, Caper Dressing

Pancetta Wrapped Fillet of Veal 27

Pea Puree, Sage, Parmesan Polenta

Roasted Rack of Herdwick Lamb 23.5

Chargrilled Mediterranean Vegetables, Crispy Sweetbreads, Tomato & Basil Sauce

Spatchcocked Quail 22.5

Heritage Beetroot Risotto, Turnips, Rocket Leaves

Chargrilled 6oz Scottish Fillet of Steak 28

Peppercorn Sauce (Béarnaise Sauce Available on Request)

Chargrilled 8oz Rib Eye Steak 25

Chimichurri Sauce (Béarnaise Sauce Available on Request)

Turmeric and Orange Glazed Fennel 12.75

Pickled Vegetables, Black Rice, Harissa dressing (VE)

DESSERTS

Almond Frangipane 6.5

Almond Milk Panna cotta, Citrus Cremuex

Dark Chocolate Delice 6.5

Toffee Cream, Caramelised Bananas

Iced Mango Parfait 6.5

Black Sesame Tuile, Mango Gel

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

Scotch Woodcock 6.75

HOT DRINKS

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.