



À LA CARTE MENU

THE COFFEE ROOM

Monday - Friday
Lunch (12.30 - 15.00) | Dinner (18.00 - 22.30)

Last orders
Lunch - 14.15 | Dinner - 21.00

STARTERS

Asian Duck Consommé 9

with Confit Leg Ravioli and Asian Vegetables

Carpaccio of Herefordshire Beef 14

With Pink Peppercorns, Heritage Carrot, Pecorino and Truffle Mayonnaise

Morecambe Bay Potted Shrimps 13

with Marinated Cucumber

Loch Var Smoked Salmon 14.5

Traditionally Garnished with Lemon, Capers and Shallots

Cold Poached Scallops and King Prawns 15

with Avocado and Chilli Mousse, Pickled Fennel, Saffron and Pernod Dressing

Herbed Goats Cheese Roulade 11.5

with Caramelised Figs, Candied Walnuts, Honey and Balsamic Dressing (V)

Carpaccio of Beetroot 10.5

with Sweet Pickled Heritage Vegetables, Toasted Pine Nuts, Smoked Garlic and Shallot Purée (VE)

SIDES

All side dishes and salads 4 each

New Potatoes

Broccoli with Toasted Hazelnuts

Creamed Potatoes

Braised Red Cabbage

French Fries

Paprika and Honey Roasted Root Vegetables

Buttered Leaf Spinach

Dressed Baby Leaf Salad



MAIN COURSES

Fillet of Halibut 25.5

*with Choron Sauce * Served Grilled or Steamed*

Baby Monkfish Tail 24.5

with Cavolo Nero, Salt Baked Celeriac, Salsify Crisps and Fish Red Wine Jus

Roasted Traditional Yorkshire Partridge 25

Served with Game Chips

Trio of Suckling Pig 21

with Shallot Purée, Caramelised Apples and Jus

Loin of Venison 27

with Venison Ragout Parcel, Parsnip Purée and Blackberry Jus

Chargrilled 6oz Scottish Fillet Steak 29

with Peppercorn Sauce

Chargrilled 7oz Veal Sirloin 27

*with Watercress and Horseradish Purée *Béarnaise Sauce Available on Request*

Wild Mushroom, Chestnut and Tarragon Croquant 14

with Jerusalem Artichoke Purée and Crispy Kale (VE)

DESSERTS & SAVOURY

Milk Chocolate and Hazelnut Mousse 8

with Dark Chocolate Cake and Black Coconut Ice Cream

Warm Sticky Toffee Pudding 8

with Whisky Caramel Sauce, Candied Almonds and Clotted Cream Ice Cream

Deconstructed Mango Cheesecake 8

with Oat Crumble, Mango and Mint Salsa and Coconut Sorbet

Selection of Ice Creams and Sorbets 3*

**per scoop*

Cheese Trolley 12.5*

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

Buck Rarebit 8



HOT DRINKS

Espresso 2.5

Americano 2.5

Cappuccino/Latte 3

Hot Chocolate 3.5

Tea 3



(v) Vegetarian | (ve) Vegan

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

Please ask a member of staff.