



# 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

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### Asian Duck Consommé 9

*with Confit Leg Ravioli and Asian Vegetables*

### Terrine of Confit Chicken, Rabbit and Leek 14

*With Smoked Tomato Chutney and Pistachio Jelly*

### Morecambe Bay Potted Shrimps 13

*with Marinated Cucumber*

### Loch Var Smoked Salmon 14.5

*Traditionally Garnished with Lemon, Capers and Shallots*

### Pan Seared Scallops 15

*with Black Pudding Potato Cake, Caramelised Cauliflower Purée and Parsley Oil*

### Herbed Goats Cheese Roulade 11.5

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

### Charred Marinated Artichoke 10.5

*with Grape Mustard and Hummus Roulade, Artichoke Crisps and Pomegranate and Sesame Seed Dressing (VE)*

## SIDES

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*All side dishes and salads 4 each*

*New Potatoes*

*Creamed Potatoes*

*French Fries*

*Buttered Leaf Spinach*

*Dressed Baby Leaf Salad*

*Buttered Brussel Sprouts with Chestnuts*

*Braised Red Cabbage*

*Paprika and Honey Roasted Root Vegetables*



## MAIN COURSES

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### Fillet of Wild Seabass 25

*with Pumpkin Purée, Pickled Turnip, Preserved Lemon and Chive Sauce*

### Fillet of Halibut 25.5

*Served Steamed with Maltaise Sauce or Grilled Meunière Style*

### Roasted Traditional Norfolk Partridge 26

*Served with Game Chips*

### Trio of Suckling Pig 21

*with Shallot Purée, Caramelised Apples and Jus*

### Coriander Crusted Rack of Lamb 28

*with Curried Beetroot Purée, Crispy Okra and Sweetened Mango Jus*

### Chargrilled 6oz Scottish Fillet Steak 29

*with Peppercorn Sauce*

### Chargrilled 8oz Ribeye Steak 26

*with Red Wine Braised Shallot and Bordelaise Sauce \*Béarnaise Sauce Available on Request*

### Rosemary and Garlic Braised Parsnip 14

*with Pickled Pear, Toasted Hazelnuts, Miso and Pumpkin Seed Sauce (VE)*

## DESSERTS & SAVOURY

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### Milk Chocolate and Hazelnut Mousse 8

*with Dark Chocolate Cake and Black Coconut Ice Cream*

### Army and Navy Club Christmas Pudding 8

*with Brandy Sauce*

### Baileys Crème Brûlée 8

*with Cranberry Biscotti and Orange Segments*

### 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*

### Devils on Horseback 8



## HOT DRINKS

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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.