



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

Shellfish Bisque 9.5

with Crab Turnover and Chilli Oil

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

Carpaccio of Paprika Monkfish 12.5

with Poached Rhubarb, Toasted Pine Nuts and Crispy Capers

Classic Italian Burrata 11

with Savoury Granola, Blood Orange Segments and Pomegranate Molasses Dressing (V)

Kohlrabi and Smoked Garlic Parfait 10.5

with Pickled Heritage Vegetables, Balsamic and Mustard Reduction (VE)

SIDES

All side dishes and salads 4 each

New Potatoes

Creamed Potatoes

French Fries

Buttered Leaf Spinach

Dressed Baby Leaf Salad

Purple Sprouting Broccoli

Braised Red Cabbage

*Paprika and Honey Roasted Root
Vegetables*



MAIN COURSES

Fillet of Chalk Stream Trout 24

with Curried Mussels, Mango, Toasted Coconut Flakes and Coriander Oil

Paupiette of Lemon Sole and Salmon Mousse 21.5

With Watercress Sauce

Ballantine of Pheasant 22.5

with Garden Herb Mousse Braised Leg, Cavolo Nero Cabbage, Jerusalem Artichoke Purée and Pheasant Jus

Pancetta Wrapped Fillet of Veal 28.5

with Market Vegetable and Truffle Risotto

Rack of Herdwick Lamb 28

with Haggis Croquette, Neeps and Madeira 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*

Beetroot and Sweet Potato Tortelloni 15

with Charred Leeks and Lovage and Walnut Vegan Pesto (VE)

DESSERTS & SAVOURY

Dark Chocolate Bombe 9

with Raspberry Jelly, Mulled Wine Sorbet and Cocoa Sable

Pistachio and Brown Butter Cake 9

with Poached Rhubarb, Honey and Yoghurt Ice Cream

Passion Fruit Delice 8.5

with Mandarin Sorbet and Orange Crisps

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*

Smoked Haddock and Leek Tartlet 8.5

With Chive Cream Sauce



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.