



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

Beef and Mushroom Consommé 9

with Spring Vegetables and Oxtail Ravioli

Smoked Ham Hock and Heritage Carrot Terrine 12.5

With Gherkin and Mustard Relish and Onion Bread Melba

Morecambe Bay Potted Shrimps 13

with Marinated Cucumber

Loch Var Smoked Salmon 14.5

Traditionally Garnished with Lemon, Capers and Shallots

Salt Cod Brandade 12

with Purple Potato Crisps, Parsley Aioli and Dark Rye and Brown Sourdough Croute

Sparkenhoe Red Leicester Panna Cotta 11

with Celery, Pickled Grapes, Candied Walnuts and Soft Crispy Quail Egg (V)

Piquillo Pepper and Tahini Mousse 10.5

with Lighty Spiced Cauliflower Seeded Cous Cous and Chimichurri Dressing (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

Sautéed Spring Cabbage and Bacon

Swede and Carrot Purée



MAIN COURSES

Fillet of Skrei Cod 23.5

with Squid Ink Arancini, Fondue of Leeks and Crab Bisque

Paupiette of Lemon Sole and Salmon Mousse 21.5

With Watercress Sauce

Duck and Wild Boar Pithivier 26.5

with Celeriac Cream and Marsala Jus

Poached Guinea Fowl 23.5

with Truffle and Herb Mousse, Charred Onion Petals, Watercress Purée and Jus

Rack of Herdwick Lamb 28

with Glazed Lamb Breast, Broccoli Purée and Rosemary Jus

Chargrilled 6oz Scottish Fillet Steak 29

with Peppercorn Sauce

Chargrilled 8oz Veal Sirloin On the Bone 27

*with Café De Paris Butter *Béarnaise Sauce Available on Request*

Beetroot and Sweet Potato Tortelloni 15

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

DESSERTS & SAVOURY

White Chocolate and Orange Brûlée 9

with Blood Orange Segments and Lemon Sable Biscuit

Warm Apple and Cinnamon Cake 9

with Green Apple Compote, Calvados Sauce and Vanilla 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*

Devils on Horseback 8.5



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.