



# 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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### Beef and Mushroom Consommé 9

*with Spring Vegetables and Oxtail Ravioli*

### Vale of Evesham Asparagus 12.5

*Served Hot with Hollandaise or Lemon Butter Sauce*

### Morecambe Bay Potted Shrimps 13

*with Marinated Cucumber*

### Loch Var Smoked Salmon 14.5

*Traditionally Garnished with Lemon, Capers and Shallots*

### Asian Scented Crab Cakes 15

*with Sweet Chilli and Coconut Jam*

### Confit Guinea Fowl and Leek Terrine 13

*with Pickled Girolles, Caper Berries and Sour Cherry Vinaigrette*

### Piquillo Pepper and Tahini Mousse 10.5

*with Lighty Spiced Cauliflower Seeded Cous Cous and Chimichurri 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*

*Purple Sprouting Broccoli*

*Sautéed Spring Cabbage and Bacon*

*Vichy Carrots*



## MAIN COURSES

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### Pan Seared Scallops 24

*with Saffron and Tomato Risotto, Coral Powder and Basil*

### Paprika Dusted Monkfish Tail 22.5

*With Cornish Mussels, Sea Vegetables and Romesco Sauce*

### Duck and Wild Boar Pithivier 26.5

*with Celeriac Cream and Marsala Jus*

### Pancetta Wrapped Pork Fillet 24

*with Wild Garlic Purée, Charred Spring Onions, Pickled Radish and Caramelised Apple 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 Ribeye Steak 27

*with Bone Marrow and Horseradish Crust \*Béarnaise Sauce Available on Request*

### Risotto of Pearl Barley and Rocket 15

*with Charred Tenderstem Broccoli and Baby Spring Vegetables (VE)*

## DESSERTS & SAVOURY

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### Dark Chocolate Fondant 9.5

*with Raspberry Compote and Salted Caramel Ice Cream*

### Warm Apple and Cinnamon Cake 9

*with Green Apple Compote, Calvados Sauce and Vanilla Ice Cream*

### Mille Feuille of Yorkshire Rhubarb and Blood Orange 9

*with Kirsch and Almond Cream*

### Selection of Ice Creams and Sorbets 3\*

*\*per scoop*

### Cheese Trolley 12.5\*

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

### Scotch Woodcock 8.5



## 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.