



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

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

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

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, Grilled Aubergine, Coriander Oil and Tofu (VE)

DESSERTS & SAVOURY

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

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.