



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

Chilled Minted Pea Soup 8.5

With Burrata and Harissa Panna Cotta and Lemon Oil

Moroccan Spiced Quail 12.5

With Pickled Turnip, Caramelised Peach and Pomegranate Dressing

Morecambe Bay Potted Shrimps 13

With Marinated Cucumber

Loch Var Smoked Salmon 14.5

Traditionally Garnished with Lemon, Capers and Shallots

Portland Dressed Crab 15

Classically Garnished with Egg White, Yolk and Parsley

Parma Ham Wrapped Wild Boar and Black Garlic Roulade 13

With Rainbow Chard, Charred Watermelon and Hazelnut Dressing

Spiced Aubergine 10

With Artichoke, Chicory and Orange Salad and Tahini 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

Steamed Halibut 26

With Summer Vegetable Pearls, Shellfish and Saffron Consommé

Herb Crusted Scallops 24

With Courgette Ribbons, Piperade and Piquillo Pepper Beurre Blanc

Ale Braised Short Rib of Beef 26.5

With Watercress Purée, Wild Mushroom Duxelle and Crispy Roscoff Onion

Pancetta Wrapped Pork Fillet 24

With Broad Bean Purée, Charred Spring Onions, Pickled Radish and Caramelised Apple Jus

Breast of Gressingham Duck 25.5

With Confit Leg Croquette, Apricot and Elderflower Compote, Baby Leeks and Goosberry Jus

Chargrilled 6oz Scottish Fillet Steak 29

With Peppercorn Sauce

Chargrilled Veal Sirloin on the Bone 27.5

*With Heritage Tomato Ragout and Basil Pesto *Béarnaise Sauce Available on Request*

Herb and Pine Nut Crusted Beetroot Fondant 15

With Tempura King Oyster Mushroom, Leek Purée, Balsamic Reduction and Herb Oil (VE)

DESSERTS & SAVOURY

Dark Chocolate Fondant 9.5

With Raspberry Compote and Salted Caramel Ice Cream

Pistachio Meringue 9

With Basil Poached Strawberries, Strawberry Gelato and Candied Pistachios

Warm Ginger Cake 9

With Caramelised Banana and Rum and Raisin Ice 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*

Buck Rarebit 9



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.