



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

Wild Mushroom Consommé 9

With Autumn Vegetables, Mushrooms and Smoked Garlic Ravioli

Chicken and Rabbit Terrine 13.5

With Sweetened Pumpkin Purée, Shaved Carrot and Tarragon Vinaigrette

Morecambe Bay Potted Shrimps 13.5

With Marinated Cucumber

Loch Var Smoked Salmon 14.5

Traditionally Garnished with Lemon, Capers and Shallots

Softly Poached Lime and Chilli Marinated Squid 15.5

With Spiralized Turnip, Smoked Ricotta and Roquette Salsa Verde

Beef Carpaccio 15.5

With Pink Peppercorns, Pickled Heritage Radish and Chicory, Truffle Mayonnaise and Sweet Potato Crisps

Pumpkin and Sage Tortelloni 11

With Beetroot and Horseradish Purée, Golden Beetroot and Toasted Pumpkin Seeds (VE)

SIDES

All side dishes and salads 4 each

New Potatoes

Broccoli with Toasted Hazelnuts

Creamed Potatoes

Creamed Leeks

French Fries

Roasted Beetroot

Buttered Leaf Spinach

Dressed Baby Leaf Salad



MAIN COURSES

Paupiette of Lemon Sole 25

With Prawn and Watercress Mousse, Roasted Marrow and Preserved Lemon and Basil Cream

Fillet of Stone Bass 23

With Grilled Baby Artichokes, Braised Fennel, Purple Potato and Parsley Velouté

Fillet of Veal 28

With Jerusalem Artichoke and Tomato Fricassée, Wild Black Rice and Crispy Shallots

Crispy Cider Braised Pork Belly 23.5

With Parsnip and Apple Purée, Roasted Salsify and Grape Mustard Sauce

Chargrilled 6oz Scottish Fillet Steak 29

With Peppercorn Sauce

Chargrilled 8oz Ribeye Steak 27

*With Bordelaise Sauce *Béarnaise Sauce Available on Request*

Courgette and Spelt Fritters 15.5

With Leeks Three Ways, Crispy Kale, Charred Sweetcorn and Pomegranate Dressing (VE)

DESSERTS & SAVOURY

Pear and Almond Cake 9

With Confit Pear and Vanilla Ice Cream

Dark Chocolate Ganache Slice 9.5

With Seasonal Berry Compote and Rose Wine Sorbet

Coconut Brûlée 9

With Compressed White Rum Pineapple and Coconut Macaroon

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 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.