



# 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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**Smoked Chicken Consommé 9**

*With Autumn Vegetables, Mushroom and Black Truffle Tortellini*

**Game, Bacon and Prune Terrine 13.5**

*With Celeriac Remoulade and Cumberland Jelly*

**Morecambe Bay Potted Shrimps 13.5**

*With Marinated Cucumber*

**Loch Var Smoked Salmon 14.5**

*Traditionally Garnished with Lemon, Capers and Shallots*

**Squid Ink Linguini 15**

*With Crab and Clam Chowder and Tempura Prawn*

**Beef Carpaccio 15.5**

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

**Butternut Squash Mousse 10**

*With Chilli Roasted Chestnuts, Shaved Autumn Vegetables and Chimichurri Dressing (VE)*

## SIDES

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*All side dishes and salads 4 each*

*New Potatoes*

*Broccoli with Toasted Hazelnuts*

*Creamed Potatoes*

*Braised Red Cabbage*

*French Fries*

*Thyme Roasted Root Vegetables*

*Buttered Leaf Spinach*

*Dressed Baby Leaf Salad*



## MAIN COURSES

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### Pan Seared Chalk Stream Trout 23

*With Haricot Bean and Parsley Purée, Saffron Turnips, Pine Nut and Caper Dressing*

### Steamed Fillet of Halibut 26

*With Persillade Crust and Choron Sauce*

### Roasted Traditional Norfolk Partridge 27

*With Game Chips*

### Fillet of Gloucester Old Spot Pork 24

*With Braised Cheek, Rosemary Roasted Pumpkin and Caramelised Apple Jus*

### Breast of Gressingham Duck 25.5

*With Confit Leg Croquette, Butternut Fondant, Quince Purée, Macerated Blackberries and Duck Jus*

### Chargrilled 6oz Scottish Fillet Steak 29

*With Peppercorn Sauce*

### Chargrilled 7oz Sirloin Steak 26

*With Garlic and Porcini Sauce \*Béarnaise Sauce Available on Request*

### Beetroot Tart Tatin 15.5

*With Sherry Braised Shallot, Jerusalem Artichoke Crisps & Balsamic Mushroom Dressing (VE)*

## DESSERTS & SAVOURY

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### Mascarpone Panna Cotta 9

*With Sweet Wine Poached Pear and Praline Crunch*

### Dark Chocolate Ganache Slice 9.5

*With Seasonal Berry Compote and Rose Wine Sorbet*

### Orange Olive Oil Cake 9

*With Rosemary Drizzle and Vanilla Anglaise*

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

*\*per scoop*

### Cheese Trolley 12.5\*

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

### Welsh Rarebit 9



## HOT DRINKS

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Espresso 3

Americano 3

Cappuccino/Latte 3.5

Hot Chocolate 4

Tea 3.5



(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.