



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

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

All side dishes and salads 4.5 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

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 30

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

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

Espresso 3.5

Americano 3.5

Cappuccino/Latte 4

Hot Chocolate 4

Tea 3.8



(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.