



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

Juniper and Herb Rolled Game Roulade 13.5

With Pickled Mouli, Spiced Plums and Sloe Gin Jelly

Morecambe Bay Potted Shrimps 14

With Marinated Cucumber

Loch Var Smoked Salmon 15

Traditionally Garnished with Lemon, Capers and Shallots

Pan Seared Scallops 15.5

With Mangalitzza Black Pudding, Caramelised Cauliflower Purée, Herb and Curry Oil

Short Rib of Beef and Ale Croquette 13.5

With Chicory, Golden Beetroot Remoulade and Warm Truffle Dressing

Butternut Squash Mousse 10.5

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 Halibut 26.5

With Shellfish and Saffron Chowder and Sea Vegetables

Whole Dover Sole 35

Served Grilled or Meuniere

Roasted Traditional Norfolk Partridge 27

With Game Chips

Venison and Duck Pithivier 27

With Smoked Celeriac Purée, Crispy Kale, Charred Roscoff Onions and Redcurrant Jus

Herb Crusted Rack of Lamb 27

With Carrot Purée, Roasted Salsify and Mint Jus

Chargrilled 6oz Scottish Fillet Steak 30

With Peppercorn Sauce

Chargrilled Veal Sirloin on the Bone 27.5

*With Blue Cheese, Port and Red Onion Butter *Béarnaise Sauce Available on Request*

Celeriac and Truffle Risotto 16

With Turnips, Brussel Tops, Candied Walnuts and Parsnip Crisps (VE)

DESSERTS & SAVOURY

Tia Maria and Coffee Brûlée 9

With Orange Sable Biscuit and Sugared Almonds

Cream of Chestnut Mont Blanc 9

With Brown Sugar Meringue and Sherry Macerated Prunes

Stem Ginger and Milk Chocolate Delice 9.5

With Cocoa Crumble and Ginger 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*

Scotch Woodcock 9



HOT DRINKS

Espresso 3.5

Americano 3.5

Cappuccino/Latte 4

Hot Chocolate 4

Tea 3.8



(v) Vegetarian | (ve) Vegan

If you have a food Allergy, please inform a member of Staff.

Food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen