



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

Asian Spiced Shellfish Consommé 10

With Crab and Coriander Wontons

Quail and Beetroot Ballantine 13.5

With Chicory and Orange Marmalade, Pickled Clementines and Balsamic Reduction

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

Creamed Wild Mushroom and Haggis on Toasted Brioche 13

With Crispy Celeriac and Dressed Rocket

Salad of Artichoke, Pomegranate Molasses, Baby Onions, Purple Sprouting Broccoli and Heritage Beetroot 11

With Ezme Dressing, Truffle Potato and Jerusalem Artichoke Crisps (VE)

SIDES

All side dishes and salads 4.5 each

New Potatoes

Broccoli with Toasted Hazelnuts

Creamed Potatoes

Braised Red Cabbage

French Fries

Honey and Paprika Roasted Parsnips

Buttered Leaf Spinach

Dressed Baby Leaf Salad



MAIN COURSES

Grilled or Steamed Fillet of Brill on the Bone 26

With Sauce Maltaise

Pan Seared Fillet of Stone Bass 24

With Braised Shallot and Salsify, Curly Kale and Fish Red Wine Jus

Roasted Poussin 22.5

With Goats Cheese and Leek Mousse, Truffle and Herb Risotto

Venison and Duck Pithivier 27

With Jerusalem Artichoke Purée, Brussel Tops, Charred Roscoff Onions and Redcurrant Jus

Rump of Herdwick Lamb 25.5

With Crispy Sweetbread, Sweet Potato Fondant, Baba Ghanoush and Rosemary Jus

Chargrilled 6oz Scottish Fillet Steak 30

With Peppercorn Sauce

Chargrilled 8oz Ribeye Steak 27

*With Bone Marrow and Horseradish Crust *Béarnaise Sauce Available on Request*

Smoked Potato Gnocchi 16

With Garlic Roasted Winter Vegetables, Toasted Pine Nuts and Cream Cheese Sauce (VE)

DESSERTS & SAVOURY

White Chocolate and Rhubarb Cheesecake 9.5

With Ginger Sable Crumble

Cream of Chestnut Mont Blanc 9

With Brown Sugar Meringue and Sherry Macerated Prunes

Caramelised Orange Tart 9

With Poached Mandarins and Mandarin Sorbet

Selection of Ice Creams and Sorbets 3.5*

**per scoop*

Cheese Trolley 12.5*

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

Buck Rarebit 9.5



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