



# 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 14**

*With Chicory and Orange Marmalade, Pickled Clementines and Balsamic Reduction*

**Morecambe Bay Potted Shrimps 15**

*With Marinated Cucumber*

**Loch Var Smoked Salmon 15**

*Traditionally Garnished with Lemon, Capers and Shallots*

**Pan Seared Scallops 17**

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

**Creamed Wild Mushroom and Haggis on Toasted Brioche 14**

*With Crispy Celeriac and Dressed Rocket*

**Salad of Artichoke, Pomegranate Molasses, Baby Onions, Purple Sprouting Broccoli and Heritage Beetroot 12**

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

## SIDES

---

*All side dishes and salads 5.5 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 Maitaise*

Pan Seared Fillet of Stone Bass 25

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

Roasted Poussin 23

*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 26

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

Chargrilled 6oz Scottish Fillet Steak 30

*With Peppercorn Sauce*

Chargrilled 8oz Ribeye Steak 28

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

Smoked Potato Gnocchi 18

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

## DESSERTS & SAVOURY

---

White Chocolate and Rhubarb Cheesecake 10

*With Ginger Sable Crumble*

Cream of Chestnut Mont Blanc 10

*With Brown Sugar Meringue and Sherry Macerated Prunes*

Caramelised Orange Tart 10

*With Poached Mandarins and Mandarin Sorbet*

Selection of Ice Creams and Sorbets 4 \*

*\*per scoop*

Cheese Trolley 13 \*

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

Buck Rarebit 10



## HOT DRINKS

---

Espresso 4

Americano 4.5

Cappuccino/Latte 5

Hot Chocolate 5

Tea 4.5

Speciality Milk 0.50



(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