



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 Duck Consommé 10

With Confit Duck, Lemon, Thyme and Onion Ravioli

Game Scotched Quail Egg 13.5

With Roasted Pigeon, Pine Nut and Golden Sultana Salad and Raspberry Vinaigrette

Morecambe Bay Potted Shrimps 15

With Marinated Cucumber

Loch Var Smoked Salmon 15

Traditionally Garnished with Lemon, Capers and Shallots

Tian of Portland Crab and Avocado 15.5

With Compressed Apple and Dill Sauce

Loin of Venison Carpaccio 14

With Buffalo Mozzarella, Pickled Spring Vegetables and Pink Peppercorn and Hazelnut Dressing

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

Creamed Potatoes

French Fries

Buttered Leaf Spinach

Dressed Baby Leaf Salad

Purple Sprouting Broccoli

Spring Cabbage and Bacon

Honey and Thyme Roasted Carrots



MAIN COURSES

Fillet of Skrei Cod 25

With Crushed Truffle Potato, Purple Sprouting Broccoli, Spring Onion and Parsely Velouté

Pan Seared Fillet of Stone Bass 25

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

Guinea Fowl Supreme 22.5

With Braised Leg Cabbage Ball, Leek Purée and Sage Café Au Lait

Herb Rolled Fillet of Veal 28

With Truffle and Cauliflower Purée, Charred Radicchio and Grape Mustard 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*

Turmeric Spiced Cauliflower Steak 16

With Cauliflower and Red Onion Bhaji, Lentil and Sweet Potato Dahl, Baby Spinach and Coriander Pesto (VE)

DESSERTS & SAVOURY

White Chocolate and Rhubarb Cheesecake 10

With Ginger Sable Crumble

Carrot and Walnut Cake 9.5

With Cream Cheese Foam, Vanilla Ice Cream and Candied Walnuts

Passion Fruit Burnt Cream 10

With Mango and Passion Fruit Salsa and Coconut Biscuit

Selection of Ice Creams and Sorbets 4 *

**per scoop*

Cheese Trolley 13 *

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

Devils on Horseback 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