



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

Carpaccio of Paprika Monkfish 15.5

With Octopus, Saffron Pickled Fennel, Piquillo Pepper and Sea Vegetable Salad

Vale of Evesham Asparagus 14

Served Hot with Hollandaise or Lemon Butter Sauce

Slow Roasted Tomato and Basil Panna Cotta 12

With Olive Coated Vegan Feta, Lovage Dressing and Focaccia Melba (VE)

SIDES

All side dishes and salads 5.5 each

New Potatoes

Purple Sprouting Broccoli

Creamed Potatoes

Spring Cabbage and Bacon

French Fries

Honey and Thyme Roasted Carrots

Buttered Leaf Spinach

Dressed Baby Leaf Salad



MAIN COURSES

Steamed Chalk Stream Trout 26

With Asian Crab Ravioli, Bok Choi, Lemongrass, Chilli and Sesame Broth

Pan Seared Wild Bass 25.5

With Samphire and Lemon, Asparagus and Brown Shrimp Butter

Guinea Fowl Supreme 23.5

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

Gloucester Old Spot Pork Cutlet 26

With Rhubarb and Stem Ginger Compôte, Purple Sprouting Broccoli and Port Shallot Jus

Rack of Herdwick Lamb 26

With Lyonnaise Rosti, Pea and Mint Mousse, Heritage Carrot, Lemon and Thyme Jus

Chargrilled 6oz Scottish Fillet Steak 30

With Peppercorn Sauce

Veal Sirloin on the Bone 28

*With Café De Paris Butter *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

Chocolate and Brown Butter Ganache 10

With White Chocolate and Rhubarb Semi Fredo and Chocolate Tuile

Carrot and Walnut Cake 9.5

With Cream Cheese Foam, Vanilla Ice Cream and Candied Walnuts

Glazed Salted Caramel Dome 10

With Rum Anglaise and Hazelnut Brittle

Selection of Ice Creams and Sorbets 4 *

**per scoop*

Cheese Trolley 13 *

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

Scotch Woodcock 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