



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

Chilled Haricot Bean Gazpacho 10

With Beetroot, Feta Cheese and Truffle Croûte

Potted Rabbit and Chicken 13.5

With Tarragon Jelly, Celery, Grape and Walnut Salad and Grape Must Mayonnaise

Morecambe Bay Potted Shrimps 15

With Marinated Cucumber

Loch Var Smoked Salmon 15

Traditionally Garnished with Lemon, Capers and Shallots

Portland Dressed Crab 16

Classically Garnished with Egg White, Yolk and Parsley

Pickled Fennel and Onion Bread Bruschetta 13.5

With Burrata and Spring Onion, Broad Bean and Chilli Dressing

Ezme Marinated Mediterranean Vegetable Tian 12

With Artichoke Tempura, Balsamic Infused Tomatoes, Rocket and Lovage Pesto (VE)

SIDES

All side dishes and salads 5.5 each

Jersey Royal Potatoes

Summer Bean Medley

Creamed Potatoes

Courgette Provençale

French Fries

Vichy Carrots

Buttered Leaf Spinach

Dressed Baby Leaf Salad



MAIN COURSES

Open Lasagne of Scallops and King Prawn 25.5

With Shellfish Bisque and Basil Oil

Steamed Fillet of Halibut 27

With Whipped Cod's Roe, Courgette and Lemon Purée and Sea Vegetables

Honey, Soy and Sesame Glazed Duck Breast 26.5

With Asian Vegetables and Smoked Lemongrass and Ginger Broth

Loin of Veal 27

With Wild Mushroom Mousse, Watercress and Spinach Purée and Sage Jus

Rump of Herdwick Lamb 26

With Piperade, Pickled Turnip, Caramelised Apricots and Rosemary Jus

Chargrilled 6oz Scottish Fillet Steak 30

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Chargrilled 8oz Ribeye 27

With Courgette, Ricotta and Chilli Crust

Heritage Summer Vegetable, Almond and Spelt Risotto 16

With Pattypan and Vegetable Crisps (VE)

DESSERTS & SAVOURY

Elderflower Parfait 10

With Strawberry and Lime Yoghurt, Strawberry Consommé and Sesame Tuile

Pistachio and Crème Fraîche Cake 10

With White Chocolate and Rose Water Ganache, Cherry Gel and Raspberry Sorbet

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*

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