



# 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

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### Chicken and Mushroom Consommé 10

*With Pulled Thigh and Tarragon Ravioli and Poached Beech Mushrooms*

### Tian of Salted Brisket and Grilled Artichoke 13.5

*With Herb Jelly, Pickled Blueberries and Baby Leaves*

### Morecambe Bay Potted Shrimps 15

*With Marinated Cucumber*

### Loch Var Smoked Salmon 15

*Traditionally Garnished with Lemon, Capers and Shallots*

### Dill Cured Sea Bream 14

*With Lightly Smoked Crayfish, Citrus, Samphire and Sugar Snap Slaw and Squid Ink Dressing*

### Glazed Black Garlic and Herb Goats Cheese 13.5

*With Honey Baked Figs, Pickled Kohlrabi, Ginger and Cantaloupe Melon Gel*

### Miso Marinated Baby Aubergine 12

*With Sweet Chilli Tofu, Carpaccio of Heritage Beetroot,  
Crispy Glass Noodles and Goma Dressing (VE)*

## SIDES

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### *All side dishes and salads 5.5 each*

*Parsley New Potatoes*

*Ratatouille*

*Creamed Potatoes*

*Runner Beans*

*French Fries*

*Bay Leaf and Green Peppercorn Carrots*

*Buttered Leaf Spinach*

*Dressed Baby Leaf Salad*



## MAIN COURSES

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### Seared Brill on the Bone 26

*With Braised Baby Leeks, Salt Baked Celeriac Purée and Brown Shrimp Beurre Blanc*

### Turmeric Crusted Monkfish Tail 24

*With Cockle Biryani, Pickled Green Chillies and Toasted Mustard Curry Oil*

### Roasted Traditional Yorkshire Grouse 40

*Served with Game Chips*

### Trio of Pork (Suckling Pig Cutlet, Braised Cheek and Pork Fillet) 25

*With Caramelised Apple, Sage Pomme Purée and Paprika Puffed Pork Skin*

### Rump of Herdwick Lamb 27

*With Crispy Lamb Sweetbread, Rosemary and Pea Purée,  
Macerated Redcurrants and Madeira Jus*

### Chargrilled 6oz Scottish Fillet Steak 30

*With Peppercorn Sauce      \*Béarnaise Sauce Available on Request*

### Chargrilled Veal Sirloin on the Bone 28

*With Chimichurri Sauce*

### Roasted Pumpkin Gnocchi 16.5

*With Butternut Squash Purée, Charred Sweetcorn, Toasted Pumpkin Seeds  
and Lovage Pesto (VE)*

## DESSERTS & SAVOURY

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### Almond and Chocolate Jaconde 10

*With Dark Chocolate Mousse, Kirsch Namelaka and Candied Almonds*

### Pistachio and Crème Fraîche Cake 10

*With Rose Water Ganache, Cherry Gel and Raspberry Sorbet*

### Baked and Glazed Blackberry Cheesecake 10

*With Prosecco Sorbet and Lemon Gel*

### 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

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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