



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

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)*



MAIN COURSES

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

Army and Navy Club Pie 19.50

Ox Cheek, Mushroom, Pickled Walnut and Stout

Served with Horseradish Mash and Seasonal Cabbage

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)*

SIDES

All side dishes and salads 5.5 each

Parsley New Potatoes

Ratatouille

Creamed Potatoes

French Beans

French Fries

Bay Leaf and Green Peppercorn Carrots

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

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*

Rag and Famish Hash 11

Truffled Corn Beef Hash with Gentlemen's Relish Served on Oat Biscuit

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