



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

Shellfish Bisque 11

With Crab Won Tons and Chilli Oil

Terrine of Confit Chicken, Rabbit and Truffle and Baby Leeks 13.5

With Parsnip and Chervil Remoulade

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

Port Poached Pear 13

With Goats Cheese Mousse, Pickled Grapes, Celery and Watercress Salad

Carpaccio of Beetroot 12

*With Smoked Aubergine Mousse, Sweet Pickled Heritage Vegetables
and Toasted Pumpkin Seeds (VE)*



MAIN COURSES

Seared Scallops 26

*With Roe Mousse, Jerusalem Artichoke and Apple Purée,
Champagne and Preserved Lemon Dressing*

Steamed Halibut 28

With Saffron Braised Salsify, Charred Red Chicory, Caviar and Chive Cream

Army and Navy Club Pie 19.50

*Ox Cheek, Mushroom, Pickled Walnut and Stout
Served with Horseradish Mash and Seasonal Cabbage*

Roasted Traditional Norfolk Partridge 27.50

Served with Game Chips

Pancetta Wrapped Loin of Veal 28

With Wild Mushroom Risotto and Baby Vegetables

Rump of Herdwick Lamb 27

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

Chargrilled 6oz Scottish Fillet Steak 31

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Chargrilled 8oz Ribeye Steak 27

With Bordelaise 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

New Potatoes

Braised Red Cabbage

Creamed Potatoes

Broccoli with Toasted Almonds

French Fries

Creamed Celeriac

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

Dark Chocolate and Hazelnut Flourless Cake 10

With Burnt White Chocolate Cremeux and Stem Ginger Ice Cream

Vanilla Bean Pavlova 10

With Baileys Cream, Macerated Seasonal Berries and Coffee Sauce

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 and Artisan Biscuits *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