



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 11

With Asian Confit Duck Ravioli

Chicken Liver Parfait 13.5

With Cranberry and Clementine Marmalade, Pickled Clementines and Toasted Brioche

Morecambe Bay Potted Shrimps 15

With Marinated Cucumber

Loch Var Smoked Salmon 15

Traditionally Garnished with Lemon, Capers and Shallots

Tian of Portland Crab 16

With Guacamole, Spiced Tomato Jelly and Lemon Oil

Port Poached Pear 13

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

Salad of Marinated Artichoke, Butternut Squash and Honeyed Chestnuts 12

With Pomegranate Pearls and Grape Mustard Dressing (VE)



MAIN COURSES

Whole Dover Sole 39

Served Grilled or Meuniere

Olive and Herb Crusted Halibut 28

With Truffled Potato, Fondue of Leeks and Herb Cream

Army and Navy Club Pie 19.50

Ox Cheek, Mushroom, Pickled Walnut and Stout

Served with Horseradish Mash and Seasonal Cabbage

Ballantine of Pheasant 26

with Game Faggot, Parsnip and Apple Purée, Macerated Blackberries and Cider Jus

Pancetta Wrapped Loin of Veal 28

With Pumpkin and Sage Risotto and Baby Vegetables

Rack of Herdwick Lamb 28

With Rosemary Pomme Purée, Roasted Heritage Vegetables and Crispy Kale

Chargrilled 6oz Scottish Fillet Steak 31

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Chargrilled 8oz Ribeye Steak 27

With Bordelaise Sauce

Wild Mushroom Ravioli 17.5

With Braised Chicory, Garlic Sautéed Mushrooms, Parsley Root and Truffle Sauce (VE)

SIDES

All side dishes and salads 5.5 each

New Potatoes

Braised Red Cabbage

Creamed Potatoes

Honey Roasted Parsnips

French Fries

Buttered Brussel Sprouts with Chestnuts

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

Dark Chocolate and Hazelnut Flourless Cake 10

With Burnt White Chocolate Cremeux and Vanilla Bean Ice Cream

Lemongrass, Passion Fruit and Star Anise Poached Pineapple 10

With Black Coconut Ice Cream and Lime Madeleine

Gingerbread Crème Brûlée 10

With Mixed Peel Biscotti and Mulled Wine Poached Berries

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

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