



# 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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**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

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### 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

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*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

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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

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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