



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 Wild Mushroom Consommé 11.5

With Smoked Chicken and Prune Ravioli

Herb Coated Game and Venison Roulade 14

With Port and Redcurrant Jelly and Celeriac Remoulade

Morecambe Bay Potted Shrimps 15.5

With Marinated Cucumber

Loch Var Smoked Salmon 15.5

Traditionally Garnished with Lemon, Capers and Shallots

Pan Seared Scallops 16

With Jerusalem Artichoke and Apple Purée, Pancetta Crisp, Fennel and Black Onion Seed Tuile

Beetroot, Spinach and Spiced Lentil Spring Roll 13.5

With Pickled Winter Vegetable Slaw and Sweet Chilli Aioli

Salad of Marinated Artichoke, Butternut Squash and Honeyed Chestnuts 13

With Pomegranate Pearls and Grape Mustard Dressing (VE)



MAIN COURSES

Whole Dover Sole 40

Served Grilled or Meuniere

Fillet of Brill 27

With Olive, Caper and Piquillo Pepper Stuffing, Samphire and Squid Ink Risotto

Army and Navy Club Pie 20.5

Ox Cheek, Mushroom, Pickled Walnut and Stout

Served with Horseradish Mash and Seasonal Cabbage

Roasted Poussin 25

With Tarragon and Chestnut Mousse, Haricot Bean and Seasonal Vegetable Cassoulet

Fillet of Gloucester Old Spot Pork 24

With Sweet Potato Fondant, Parsnip Purée, Charred Leeks and Thyme Jus

Rump of Herdwick Lamb 28

With Haggis Croquette, Neeps and Tatties and Rosemary Jus

Chargrilled 6oz Scottish Fillet Steak 33

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Chargrilled Veal Sirloin on the Bone 30

With Sauce Maltaise

Roasted Cauliflower Steak 18.5

*With Spiced Vegetable Pilaff, Mango Chutney, Red Onion and Coriander Salsa
and Poppadum's VE)*

SIDES

All side dishes and salads 5.5 each

New Potatoes

Braised Red Cabbage

Creamed Potatoes

Honey Roasted Parsnips

French Fries

Cauliflower Mornay

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

Duo of Chocolate Marquise 11

With Caramelised Pear Sorbet and Coco Nib Tuile

Lemongrass, Passion Fruit and Star Anise Poached Pineapple 10.5

With Black Coconut Ice Cream and Lime Madeleine

Grand Marnier Poached Rhubarb and Orange Mille Feuille 11

With Rhubarb Gel and Ginger Ice Cream

Selection of Ice Creams and Sorbets 4.25 *

**per scoop*

Cheese Trolley 14 *

*Served with Grapes, Quince Jelly, Dates and Celery and Artisan Biscuits *per cheese plate*

Rag and Famish Hash 11.5

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

Welsh Rarebit 10.5

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