



À LA CARTE MENU

THE COFFEE ROOM

Monday - Friday

Lunch (12.00 - 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

Duck Liver Parfait 14

With Blood Orange and Grape Compote and Toasted Brioche

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

Vegetarian Haggis Scotch Egg 13.5

With Balsamic Roasted Heritage Beetroot, Celery and Watercress Salad (V)

Guacamole Panna Cotta 13

*With Pickled Wild Mushrooms, Charred Baby Gem,
Preserved Lemon Dressing and Onion Bread Melba (VE)*



MAIN COURSES

Fillet of Skrei Cod 25.5

With Black Rice, Braised Fennel, Mussel and Chive Cream

Fillet of Brill 27

With Olive, Caper and Piquillo Pepper Stuffing, Samphire and Basil Mash

Army and Navy Club Pie 20.5

Ox Cheek, Mushroom, Pickled Walnut and Stout

Served with Horseradish Mash and Seasonal Cabbage

Roasted Supreme of Guinea Fowl 25

With Confit Leg Bon Bon, Leek and Black Garlic Purée,

King Oyster Mushroom and Sage Café Au Lait

Venison and Game Pithivier 26.5

With Celeriac Purée and Juniper Jus

Pomegranate Molasses Marinated Rump of Herdwick Lamb 28

With Puy Lentils, Smoked Aubergine and Pomegranate Pearls

Chargrilled 6oz Scottish Fillet Steak 33

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Chargrilled 8oz Ribeye Steak 27

With Red Wine Shallot and Stilton Butter

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

Purple Sprouting Broccoli

Creamed Potatoes

Braised Leeks

French Fries

Cauliflower Mornay

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

Classic Opera Gateau 11

With Passion Fruit Cream and Salted Caramel Sauce

Fig and Honey Parfait 11

With Lime Gel, Lavender and Crème Fraîche Ice Cream and Almond Tuile

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

Scrambled Egg and Hot Smoked Salmon Tartlet 11

With Dill Sauce

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