



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

Shellfish Bisque 11.5

With Portland Crab Turnover and Chive Oil

Duck Liver Parfait 14

With Rhubarb 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

Chilli, Lime and Mint Cured Sea Bream 15

With Pink Grapefruit and Onion Seed Salsa, Pickled Rainbow Chard and Nasturtium Leaves

Vale of Evesham Asparagus 14.5

Served Hot with Hollandaise or Lemon Butter Sauce (V)

Guacamole Panna Cotta 13

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



MAIN COURSES

Fillet of Stone Bass 26

With Black Rice, Braised Fennel, Mussel and Chive Cream

Seared Fillet of Chalk Stream Trout 26

With Grilled Black Tiger Prawn, Garlic Baked Jersey Royal Potatoes, Confit Cherry Tomatoes and Warm Salsa Verde

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

Roast Rack of Herdwick Lamb 28

With Potato Galette, Duo of Shallot and Jerusalem Artichoke Purée, Thai Asparagus and Dark Ale Jus

Chargrilled 6oz Scottish Fillet Steak 33

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Chargrilled 8oz Ribeye Steak 27

With Café de Paris Butter

Wild Garlic and Charred Sweetcorn Risotto 18.5

With Roasted Heritage Carrots and Radish, Violetta Potato Crisp and Shallot Tuile (VE)

SIDES

All side dishes and salads 5.5 each

Jersey Royal Potatoes

Creamed Potato

French Fries

Buttered Leaf Spinach

Dressed Baby Leaf Salad

Creamed Celeriac

Honey Mustard Glazed Carrots

Buttered Kale



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

Burnt Basque Cheesecake 11

With Balsamic Macerated Early Strawberries, Elderflower and Pistachio Gel, Strawberry Powder and Peanut Sugar Crisp

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

Buck Rarebit 11.5

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