



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

Prosciutto Wrapped Chicken and Leek Terrine 14

With Calvados Poached Apples and Pistachios and Tarragon Oil

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

Salad of Burrata, Sour Cherry Onions, Chicory, Daikon and Spring Onion 13.5

With Fennel Taralli and Sweetened Preserved Lemon Dressing (V)

Vegan Feta and Chervil Mousse 13

With Beetroot Jelly, Pickled Summer Vegetables and Onion Bread Melba (VE)



MAIN COURSES

Fillet of Sea Bass 23.5

With Truffled Potato, Avocado Velouté, Pea, Broad Bean and Herb Salsa

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*

Honey and Soy Glazed Gressingham Duck 25.5

With Confit Leg Roulade, Asian Vegetable and Noodle Broth

Fennel Seed Marinated Pork Fillet 22

With Gooseberry and Chilli Chutney, Star Anise Carrot Fondant and Sage Jus

Garlic and Rosemary Slow Braised Herdwick Lamb Breast 25.5

With Baba Ganouche, Grilled Artichoke, Courgette Ribbons and Sun Blush Tomato 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

Sticky Maple Glazed Cauliflower 18.5

With Spiced Dried Fruit Quinoa, Watercress and Sweet Potato Salad and Sriracha Sauce (VE)

SIDES

All side dishes and salads 5.5 each

Jersey Royal Potatoes

Creamed Potato

French Fries

Buttered Leaf Spinach

Dressed Baby Leaf Salad

Petits Pois à la Française

Vichy Carrots

Ratatouille



DESSERTS & SAVOURY

Vanilla Poached Apricots 11

With Apricot Gel, Raspberries, Almond Madeleine and Raspberry Ripple Ice Cream

Kirsch Soaked Savarin 11

With White Chocolate Crèmeux, Cherry Compote and Brandy Snap Tuile

Burnt Basque Cheesecake 11

With Balsamic Macerated 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

Scotch Woodcock 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