



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

Wild Mushroom Consommé 11

With Summer Vegetables, Goats Cheese and Herb Tortellini (V)

Prosciutto Wrapped Chicken and Leek Terrine 14

With Calvados Poached Apples, 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

Portland Dressed Crab 17

Classically Garnished with Egg White, Yolk and Parsley

Soy and Ginger Duck 15

With Spiced Pineapple, Spiralised Mouli, Heritage Carrot and Sweet and Sour Dressing

Vegan Feta and Chervil Mousse 13

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



MAIN COURSES

Fillet of Grey Mullet 23

With Courgette and Rosemary Rosti, Saffron Turnips, Baby Leeks, Anchovy and Lime Butter

Pan Seared Scallops 26

With Preserved Lemon, Pea and Broad Bean Risotto and Baby Beets

Army and Navy Club Pie 20.5

Ox Cheek, Mushroom, Pickled Walnut and Stout

Served with Horseradish Mash and Seasonal Cabbage

Lightly Smoked Guinea Fowl Ballantine 25

With Yellow Lentil, Apricot and Almond Tagine

Fennel Seed Marinated Pork Fillet 22

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

Roasted Rump of Herdwick Lamb 25.5

With Chargrilled Mediterranean Vegetables, Crispy Sweetbreads, Tomato and Basil Sauce

Chargrilled 6oz Scottish Fillet Steak 33

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Veal Sirloin on the Bone 29

With Bone Marrow, Brioche and Onion Crust and Thyme Jus

Charred Marrow 19

With Sweet Potato and Coriander Gnocchi, Chilli, Spring Onion and Coconut Sauce (VE)

SIDES

All side dishes and salads 5.5 each

Jersey Royal Potatoes

Petits Pois à la Française

Creamed Potato

Vichy Carrots

French Fries

Summer Bean Medley

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

Peach and Vanilla Delice 11

With Raspberry Glaze, Poached Peach and Pistachio Meringue

Kirsch Soaked Savarin 11

With White Chocolate Crèmeux, Cherry Compote and Brandy Snap Tuile

Prosecco and Mixed Berry Jelly 11

With Fresh Summer Berries and Clotted Cream 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

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