



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

Homemade Shellfish Bisque 11

With Crab and Caper Ravioli and Basil Oil

Morecambe Bay Potted Shrimps 15.5

With Marinated Cucumber

Loch Var Smoked Salmon 15.5

Traditionally Garnished with Lemon, Capers and Shallots

Softly Poached Lime and Chilli Squid 15.5

With Compressed Cucumber, Smoked Ricotta, Plum and Coriander Salsa

Soy and Ginger Duck 15

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

Port Poached and Caramelised Pear 14

*With Cashel Blue and Piquillo Pepper Crème Fraîche,
Sweet Pickled Roscoff Onion and Walnut Brittle (V)*

Roasted Garlic and Lemon Thyme Marinated Tofu 13.5

*With Baba Ghanoush Mousse, Beetroot and Red Onion Fritter
and Pickled Baby Vegetables (VE)*



MAIN COURSES

Fillet of Grey Mullet 23

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

Curry Spiced and Roasted Monkfish 27

With Clam and Coconut Broth, Dulce Seaweed and Trio of Leeks

Army and Navy Club Pie 20.5

Ox Cheek, Mushroom, Pickled Walnut and Stout

Served with Horseradish Mash and Seasonal Cabbage

Roasted Traditional Yorkshire Grouse 45

Served with Game Chips

Trio of Pork (Suckling Pig, Braised Pork Cheek, Pork Fillet) 25

With Cider Poached Kohlrabi and Apples and Salted Caramel Jus

Roasted Rump of Herdwick Lamb 26

With Pan Seared Sweetbread, Peach and Pink Peppercorn Compote,

Roasted Marrow and Red Currant Jus

Chargrilled 6oz Scottish Fillet Steak 35

*With Peppercorn Sauce *Béarnaise Sauce Available on Request*

Scottish Beef T-Bone 35

With Stout Braised Shallots and Chimichurri Sauce

Roasted Sweetcorn and Pearl Barley Risotto 20

With Heritage Turnips, Charred Artichokes and Crispy Capers (VE)

SIDES

All side dishes and salads 5.5 each

New Potatoes

Mustard Glazed Carrots

Creamed Potato

Herb Roasted Kohlrabi

French Fries

Buttered Kale

Buttered Leaf Spinach

Dressed Baby Leaf Salad



DESSERTS & SAVOURY

Peach and Vanilla Delice 11

With Raspberry Glaze, Poached Peach and Pistachio Meringue

Chocolate Gianduja 11.5

With Pailleté Feuilletine, Blackcurrant Eton Mess Ice Cream and Hazelnut Tuille

Passion Fruit Cheesecake 11.5

With Mango Sauce, Pineapple Salsa, Caramelised Banana and Mango Sorbet

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