

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

Smoked Chicken Consommé 11
With Mushroom and Truffle Tortellini

Morecambe Bay Potted Shrimps 15.5
With Marinated Cucumber

Loch Var Smoked Salmon 15.5
Traditionally Garnished with Lemon, Capers and Shallots

Pepper Coated Monkfish Carpaccio 15.5
With Black Garlic Gel, Pickled Endive and Heritage Carrot and Violet Potato Crisps

Ox Cheek Croquette 15
With Beetroot and Horseradish Purée

Port Poached and Caramelised Pear 14
With Cashel Blue and Piquillo Pepper Crème Fraîche,
Sweet Pickled Roscoff Onion and Walnut Brittle (V)

Butternut Squash and Chilli Mousse 13.5
With Balsamic Roasted Chestnuts, Shaved Autumn Vegetables
and Pomegranate Dressing (VE)

MAIN COURSES

Fillet of Stone Bass 27
With King Oyster Mushroom, Jerusalem Artichoke,
Cavolo Nero and Shallot Fish Red Wine Jus

Steamed Cornish Brill 27
With Crab and Herb Mousse, Samphire and Shellfish Bisque

Army and Navy Club Pie 20.5
Ox Cheek, Mushroom, Pickled Walnut and Stout
Served with Horseradish Mash and Seasonal Cabbage

Roasted Traditional Norfolk Partridge 28.5
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

Orange and Ginger Glazed Duck Breast 26
With Star Anise and Pink Peppercorn Braised Pumpkin, Port and Cranberry Jus

Chargrilled 6oz Scottish Fillet Steak 33
With Peppercorn Sauce **Béarnaise Sauce Available on Request*

Chargrilled 8oz Ribeye Steak 28
With Bordelaise Crust

Miso Glazed Aubergine and Tofu 20
With Soy Blackened Sprouts, Shitake Mushrooms,
Asian Vegetable Broth and Soba Noodles (VE)

SIDES

All side dishes and salads 5.5 each

New Potatoes

Creamed Potato

French Fries

Buttered Leaf Spinach

Dressed Baby Leaf Salad

Braised Red Cabbage

Root Vegetable Purée

Buttered Kale

DESSERTS & SAVOURY

Paris Brest 11
With Orange and Grand Marnier Diplomat, Ginger Macerated Clementines and Lemon Curd Chantilly

Chocolate Gianduja 11.5
With Pailleté Feuilletine, Blackcurrant Eton Mess Ice Cream and Hazelnut Tuille

Classic Apple Tart Tatin 11.5
With Caramel Sauce 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