THE LIBRARY

STARTERS

Cornish Crab Consommé **£ 8**
Crab, chilli, spring onion and lime ravioli

Orkney Scallop Ceviche **£ 10**
Cod roe fritters, orange, coriander

Norfolk Guinea Fowl, Wiltshire Cured Ham and Tarragon Terrine **£10**
Paneed boiled egg, brioche soldiers

Broad Bean Brûlée (v) **£ 8**
Beetroot purée, orange jelly, pea shoot and cucumber salad

Roast Yorkshire Quail **£ 12**
Poached ballotine of foie gras, pickled chanterelle mushrooms, blackcurrant sauce

Duo of Inverawe Scottish and Burren Irish Smoked Salmon **£ 12**
Carved at your table and served with traditional accompaniments

BEA TOLLMAN'S SIGNATURE DISHES

STARTERS

Bea Tollman's Chicken Noodle Soup **£ 8**
Mini chicken pie

Six Fresh Colchester Oysters **£ 13**
Mignonette sauce, lemon wedges, seaweed

North Atlantic Prawn and Cornish Lobster Cocktail **£ 12**
Peeled prawns, lobster, Marie Rose sauce, baby gem,
diced cucumber, lemon

MAIN COURSES

Pasta Primavera (v) **£ 16**
Linguine pasta, sautéed vegetables, tomato sauce

Dover Sole (18oz) **£ 35**
Parmentier potatoes, chive lemon butter sauce

Hand Chopped Buccleuch Estate Sirloin (10oz) **£ 22**
Hand cut chips, field mushroom, vine tomatoes

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
All prices are inclusive of VAT at the current standard rate.
An optional service charge of 12.5% will be added to your bill.

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MAIN COURSES

Suffolk Lamb Cutlets **£ 24**
Confit shoulder, crushed peas, rosemary fondant potato

Jersey Red Mullet **£ 22**
Heritage tomato, parsley potatoes, caper and cockle stuffing

Brixham John Dory **£ 22**
Potato rostï, grelot onions, fennel purée

Cornish Sea Bass **£ 20**
Lemon and garlic crushed new potatoes, beetroot crisps

Dingley Dell Ham Hock **£ 20**
Ham croquet, shredded runner beans, piccalilli

Gressingham Duck Breast **£22**
Gratin potato, strawberry compote, glazed endive

Buccleuch Estate Rib Eye Steak (10oz) **£ 24**
French fries, tarragon stuffed field mushroom

Spinach and Ricotta Gnocchi (v) **£ 16**
Heirloom tomatoes, basil dressing

Chateaubriand (to share) **£ 55**
Cocotte potatoes, roast vegetables

Additional Sauces

Béarnaise
Natural jus
Beurre Café de Paris
Peppercorn

Side dishes £4

French fries
Creamed potato
Sautéed sugar snap peas
Creamed spinach
Crumbed Portobello mushroom frites
Minted Garden Peas
Tenderstem broccoli, almonds
Wilted spinach
Roasted seasonal vegetables
Bea Tollman's green goddess salad
Vegetable Gateaux

THE LIBRARY

DESSERTS

Assiette of Desserts **£ 10**
Prepared by our Executive Pastry Chef, Danielle Maupertuis

Peach Tart Tatin **£ 7**
Goat's cheese sorbet, honey tuile, rosemary sauce

Chocolate and Blood Orange Dome **£ 7**
Bitter chocolate sorbet

Bea Tollman's Honeycomb Ice Cream **£ 7**

Iced Gooseberry Soufflé **£ 7**
Walnut financier, biscotti, sesame tuile, gooseberry macaroon

Bea Tollman's Cheesecake **£ 7**

Rhubarb Crémeux **£ 7**
White chocolate mousse

Selection of English and Continental Cheese **£ 10**
Celery and grapes

TO SHARE

Choose any dessert to share **£ 17**
Accompanied by two 100ml glasses of Monbazillac dessert wine
(Symphony of Desserts to share - £5 supplement)

Selection of English and Continental Cheese to share **£ 19**
Celery, grapes and quince jelly
Accompanied by two 100ml glasses of ruby port

One dessert and cheese to share **£ 20**
Accompanied by two 100ml glasses of ruby port or Monbazillac dessert wine
(Symphony of Desserts to share - £5 supplement)