

THE LIBRARY



STARTERS

Ironbark Pumpkin Soup Thyme and wilted spinach salad	£ 8
Pan Seared Fillet of Red Mullet Curried mussels and chervil broth	£ 14
Poached Colchester Oysters Smoked salmon, cucumber and Champagne sauce	£ 14
Pan Fried Foie Gras Braised chicory, orange and raisins	£ 14
Twice Baked Somerset Goats' Cheese Soufflé Pickled beets and ruby port dressing	£ 11
Carpaccio of New Forest Venison Parmesan crisp, chilli and tomato marmalade	£ 14
The Burren Irish and Inverawe Scottish Smoked Salmon Carved at your table	£ 14

BEA TOLLMAN'S SIGNATURE DISHES

STARTERS

Bea's Chicken Noodle Soup With a mini chicken pie	£ 8
Millionaires Salad Palm hearts, olives, baby shrimps, tomatoes and mixed leaves	£ 9
Classic Prawn Cocktail Peeled prawns, Marie Rose sauce, baby gem, diced cucumber and lemon	£ 12

MAIN COURSES

Black Pepper Tiger Prawns With crusty French bread	£ 18
Fillets of Hastings Sole Poached in white wine, parsley and mushrooms	£ 22
Hand Chopped Buccleuch Estate Sirloin	£ 22

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
VAT included. A discretionary 12.5% service charge will be added to your bill.

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MAIN COURSES

Roasted Grouse Swiss chard, onion squash, wild cherry and plum sauce	£ 25
Roasted Line Caught Cod Garlic mash, curly kale, Pommery mustard grain sauce	£ 21
Norfolk Free Range Chicken Autumn vegetables and Parmentier potatoes	£ 22
South Coast Sea Bream Walnut crust, celeriac purée and sorrel sauce	£ 23
Little Braxted Rump of Lamb Woodland mushrooms, butterbean mash, onion confit	£ 24
Dingley Dell Pork Tenderloin Boxty potatoes, roasted autumn vegetables, parsnip and sage purée	£ 22
North Sea Halibut Fondant potatoes, Porcini mushrooms, spinach and lemon oil	£ 23
Feuilleté of Wild Mushrooms Brie, truffles and wilted spinach	£ 18

GRILLS Served with natural jus or béarnaise sauce

Dover Sole (18oz)	£ 35
Little Braxted Hall Lamb Cutlets	£ 22
Buccleuch Estate Rib Eye on the Bone (10oz)	£ 24
Rubens Mixed Grill Buccleuch fillet of beef, lamb cutlet, Cumberland sausage, calves' liver, sheep's kidney, crispy bacon and grilled onions	£ 28
Châteaubriand of Buccleuch Estate Beef (serves two)	£ 60
Calves' Liver and Bacon	£ 18

Side dishes £ 4

Hand cut chunky chips	Sautéed green beans with tomato and thyme
Creamy mashed potato	Buttered autumn vegetables
Savoy cabbage, bacon and chestnuts	Crumbed Portobello mushroom frites
Rocket and Parmesan salad	Curly kale with garlic and chilli
Roasted new potatoes with chorizo and rosemary	Sautéed cauliflower with pine nuts and pancetta

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DESSERTS

'Symphony' of Desserts Prepared by our Pastry Chef Sophie MacKenzie	£ 12
Sticky Toffee Pudding With Devonshire clotted cream	£ 8
Poached Pears with Sable Biscuits With blackberry sorbet	£ 8
Bea Tollman's Honeycomb Ice Cream	£ 8
Warm Chocolate Fondant Candied oranges, vanilla and soya ice cream	£ 8
Coconut Pannacotta With salted caramel and mango confit	£ 8
Bea Tollman's Cheesecake With autumn berries	£ 8
Selection of English and Continental Cheese Celery and grapes	£ 10

TO SHARE

Choose any dessert to share Accompanied by two 100ml glasses of Monbazillac dessert wine (Symphony of Desserts to share - £5 supplement)	£ 17
Selection of English and Continental Cheese to share Celery, grapes and quince jelly Accompanied by two 100ml glasses of ruby port	£ 19
One dessert and cheese to share Accompanied by two 100ml glasses of ruby port or Monbazillac dessert wine (Symphony of Desserts to share - £5 supplement)	£ 20

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