

THE LIBRARY

STARTERS

Roasted Vine Tomato Soup With cold pressed olive oil, fresh basil and buffalo mozzarella	£ 8
Carpaccio of Beef Fillet Rocket, parmesan, garlic & horseradish cream	£ 14
West Coast Scallops Pea shoots, Summer beets and pea purée	£ 14
Woburn Park Wood Pigeon Salad With bobby beans and light sherry hazelnut vinaigrette	£ 12
Pan Fried Foie Gras Toasted walnut bread, sliced Cox's apple and crispy red onions	£ 14
Baked Silver Skin Onion & Capricorn Goats' Cheese Tartlet With dandelion salad and ruby port reduction	£ 11
The Burren Irish & Inverawe Scottish Smoked Salmon Sliced at your table, served with red onions, capers & soda bread	£ 14

BEA TOLLMAN'S SIGNATURE DISHES

STARTERS

Bea's Chicken Noodle Soup	£ 8
Millionaires Salad Palm hearts, olives, baby shrimps, tomatoes & mixed leaves	£ 9

MAIN COURSES

Black Pepper Tiger Prawns With crusty French bread	£ 18
Fillets of Hastings Sole Spinach farci, Champagne sauce and tomato concassé	£ 22
Hand Chopped Buccleuch Estate Sirloin	£ 22

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MAIN COURSES

Gressingham Duck Breast Shallot marmalade, organic cauliflower & goats' cheese purée and Swiss chard	£ 22
Norfolk Free Range Chicken Summer vegetables and roasted cherry tomatoes	£ 22
Rump of Little Braxted Hall Lamb Potato & mushroom rosti, buttered leeks, redcurrant & rosemary jus	£ 24
West Coast Sea Trout Chargrilled aubergine & potato gâteau, soft poached egg and dill dressing	£ 19
Dalgarwoch Outdoor Reared Pork Cutlet English runner beans, crushed purple potato and roasted plums	£ 22
Cornish Sea Bass Pan fried Morecambe Bay shrimp toastie, samphire and heritage tomatoes	£ 23
Girolles Mushroom & Broad Bean Risotto Spinach and parmesan shavings	£ 18

GRILLS Served with natural jus or béarnaise sauce

Hastings Dover Sole (18oz)	£ 35
Little Braxted Hall Lamb Cutlets	£ 22
Buccleuch Estate Rib Eye Steak (10oz)	£ 24
Buccleuch Estate T-bone Steak (16oz)	£ 36
Châteaubriand of Buccleuch Estate Beef (serves two)	£ 50

Hand cut chunky chips
Champ potato
Crushed potato
Grilled flat mushrooms
Crumbed Portobello mushroom frites

Sautéed green beans
Roasted vegetables
Wilted or creamed spinach
Rocket and parmesan salad
Mixed baby leaves

Side dishes £4

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DESSERTS

'Symphony' of Desserts Prepared by our Pastry Chef, Vincent Josse	£ 12
Amalfi Lemon Meringue Parfait With lemon curd and Kentish strawberry sorbet	£ 8
Sticky Toffee Pudding With Devonshire clotted cream	£ 8
Bea Tollman's Cheesecake With English Summer berries	£ 8
Valrhona Dark Chocolate Tart With new season raspberries and mint ice cream	£ 8
Bea Tollman's Honeycomb Ice Cream	£ 8
Selection of English & Continental Cheese Celery, grapes and quince jelly	£ 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 & 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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