



Room Service Menu

Available until 21:30 (24hrs option then available)

To order, please dial 2056

Starters

- French onion soup
Gruyère cheese crouton
14.00
- Seared scallops, crisp pancetta, pea purée, garlic and parsley butter
14.00
- Crispy Parmesan buttermilk chicken strips, chilli jam
9.50
- Halloumi fries, tomato and chilli jam **V**
8.50
- Prawn and crayfish cocktail, Marie Rose sauce, brown bloomer bread and butter
12.50
- Salt and pepper calamari, aioli dip
9.50
- Crispy pork and black pudding Scotch egg, mustard mayonnaise, crackling
9.50
- Beetroot houmous, chickpeas, pumpkin seeds, pitta bread
8.50
- Sea salted beetroot, whipped goat's cheese, pumpkin seeds, aged balsamic
V, VE option available 8.50

Large Plates

- Fish pie, smoked haddock, salmon, hake, king prawns, creamy mash topping, tenderstem broccoli 21.00
- Treacle-cured beef featherblade, slow cooked beef, creamy mash, honey-glazed carrots, kale 27.50
- Fish and chips, mushy peas, tartar sauce, lemon wedge 20.00
- Oven roasted breast of chicken, bacon, wild mushroom and sage sauce, creamy mashed potato, glazed carrots, kale 19.50
- Rose harissa aubergine schnitzel, salsa verde, tahini yoghurt, lemon, herbs, charred greens **V, VE** option available 19.50
- Carbonara tagliatelle, streaky bacon, herbs, garlic bruschetta 19.00
Add Chicken 6.00
- Salmon fillet, new potatoes, tenderstem broccoli, salsa verde 27.00
- Leek, pea and asparagus risotto, wild rocket, pistou
V, VE option available 18.50
Add Chicken 6.00
- Classic burger, beef patty, brioche-style bun, melted mature Cheddar cheese, burger sauce, skin-on fries 19.50
- Cajun spiced chicken fillet burger, soft cheese, brioche-style bun, skin-on fries 19.50

Salads

- Chicken Caesar salad
baby gem lettuce, anchovies, soft-boiled egg, sourdough croutes, shaved Parmesan, Caesar dressing 19.50
- Rainbow bowl, salad leaves, beetroot, mango, watermelon, peppers, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, quinoa, brown rice, French dressing **VE** 15.00

Side Orders

- Skin-on fries **VE** 6.00
- Freshly battered onion rings **V** 6.50
- House fresh-cut chips **VE** 6.00
- Buttered new potatoes **V** 6.00
- Honey-glazed carrots **V** 7.00
- Creamy mash **V** 6.00
- Tenderstem broccoli **VE** 7.00
- Heritage tomatoes, rocket, Parmesan 7.00

Desserts

- Crème brûlée, house-made butter shortbread **V** 8.50
- Poached pear, raspberries, Madagascan vanilla ice cream, raspberry coulis, almond crumb **V** 8.50
- Sticky toffee pudding, toffee sauce, clotted cream and honeycomb ice cream
V 8.50
- Ice creams – 3 scoops 7.50
- chocolate and sea salt, Yorkie chocolate chunks
- strawberry, strawberry sauce, fresh strawberry slices
- Madagascan vanilla, sugar sprinkles **V**

24hour Option

- Margherita pizza
tomato passata, melted cheese **V**
14.50
- Pepperoni pizza
tomato passata, melted cheese, spicy pepperoni 16.00
- Chicken makhani
basmati rice, garlic and coriander flatbread, poppadoms, mango chutney
19.50
- Smoky chipotle chilli
kidney beans, black beans, garlic, onion, peppers, chipotle, tomatoes, rice, nachos, salsa, guacamole **VE**
17.00

V – Vegetarian **VE** – Vegan. Adults need around 2,000Kcal a day

Our full menu is served from 12:00pm – 9:30pm. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate.