

IN-ROOM DINING MENU

BREAKFAST

Mon-Fri 7.00am – 10.00am, Sat-Sun 7.00am – 11.00am

Oat Porridge (V) £11

Served with seasonal berries, your choice of milk, and caramelised brown sugar

Eggs (V) £12

Two free-range eggs, either poached, boiled, fried or scrambled served with your choice of toast

Eggs Royale £14

Two poached free-range eggs, smoked salmon and hollandaise sauce on brioche

Eggs Benedict £14

Two poached free-range eggs, honey roasted ham and hollandaise sauce on English muffins

Eggs and Avocado (V) £14

Two poached free-range eggs, crushed avocado and chilli flakes on sourdough

Eggs Florentine (V) £14

Two poached free-range eggs, spinach and hollandaise sauce on English muffins

Eggs with Smoked Salmon £14

Two scrambled free-range eggs with smoked salmon on your choice of toast

Omelette £14

Traditional or egg white. Three free-range eggs with your choice of: ham, turkey, mushroom, spinach, onion, cheese, tomato, peppers, chilli

Traditional £23

Two free-range eggs of your choice – pork or vegetarian sausage, cured back bacon, grilled plum tomato, portobello mushroom, baked beans

OVERNIGHT DINING

Mon-Sun 10.00pm – 7.00am

Finger Sandwich Selection

All served with crisps or salad

Ham and Cheese £12

Cheddar Cheese and Onion Chutney (V) £12

Egg Mayonnaise (V) £12

Cucumber and Cream Cheese (V) £12

DESSERTS

Jude's Ice-Cream Tub 100ml £5

choice of flavour

Vanilla (V)

Chocolate (V)

Strawberry (V)

Salted Caramel Plant Based (VE) (GF)

Fresh Fruit Platter (V) (GF) £8

Selection of Cheeses (V) £12

ALL DAY DINING

Mon-Sun 12.00 midday – 9.45pm

SALADS

Belgian Endive and Watercress Salad (VE) (GF) £12

Pecan nuts, sherry vinaigrette

Burrata (V) (GF) £12

Tomato, grapefruit dressing

Caesar Salad £12

Classic Chicken Caesar Salad £15

SANDWICHES

All served with French fries or salad

Vegetable Club Sandwich (V) £16

Grilled aubergine and courgette with lettuce, tomato and chimichurri sauce on toasted bread of your choice

Ham and Cheese Baguette £16

Honey roast ham and sliced Cheddar

Club Sandwich £18

Grilled chicken, crispy bacon, tomato, boiled egg, lettuce, tomato, and mayonnaise on toasted bread of your choice

BURGERS

All served in a burger bun with homemade fries and coleslaw

Beef Burger £18

Melted smoked Cheddar

Spicy Breaded Chicken Burger £18

Sriracha mayonnaise

Grilled Halloumi and Falafel Burger (V) £18

Chimichurri sauce

Beetroot Patty Burger (VE) £18

Vegan cheese

Tea £5

English Breakfast

Earl Grey

Lemon and Ginger

Peppermint

Jasmin Green

Golden Chamomile

Coffee £5

Filter

Espresso/Short Black

Double Espresso/Doppio

Long Black/Americano

Macchiato

Café Latte

Cappuccino

Flat White

Decaffeinated

Mocha

Hot Chocolate

MAINS

Gnocchi (VE) £16

Beetroot, spinach, smoked aubergine, basil

21 Day Aged Onglet 6oz Steak (GF) £18

Peppercorn sauce and fries

Grilled Salmon (GF) £18

Pea purée, tenderstem broccoli, grilled lemon

SIDES

Homemade Fries (VE) £5

Tenderstem Broccoli (VE) £5

Mixed Salad Lemon Dressing (VE) (GF) £5

Rocket and Parmesan Balsamic Dressing (V) (GF) £5

DESSERTS

Jude's Ice-Cream Tub 100ml £5

Choice of flavour

Vanilla

Chocolate

Strawberry

Salted Caramel Plant Based (VE) (GF)

Selection of Cheeses (V) £12

crackers and chutney

KIDS MENU

2 courses for £10

Mains

Steak Frites

Gnocchi (V)

Tomato Sauce

DESSERTS

Jude's Ice-Cream Tub 100ml

Choice of flavour

Vanilla

Chocolate

Strawberry

Salted Caramel Plant Based (VE) (GF)

V – Vegetarian | VE – Vegan
GF – Gluten Free

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present. (Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites).

Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

DRINKS MENU

WHITE WINE

	175ml	Bottle
TROPICAL & BALANCED		
Baron Philippe de Rothschild Sauvignon Blanc Pays d’Oc, France	£9.50	£30
Bouchard Aîné & Fils Chardonnay, Vin De France Bourgogne, France	£10.50	£33
DRY & CRISP		
Grave del Friuli Pinot Grigio, Borgo Tesis Fantinel, Italy	£11.50	£40
Chablis Gloire de Chablis J.Moreau et Fils Bourgogne, France	£16	£57
Sancerre, La Grande Châtelaine de Joseph Mellot Vallée de la Loire, France		£64

ROSÉ WINE

	175ml	Bottle
Vendange White Zinfandel California, USA	£10.50	£33
Château Léoube Rosé, AOC Côte de Provence Provence, France	£13	£48

RED WINE

	175ml	Bottle
REFINED & ELEGANT – MEDIUM BODIED		
Aruma Malbec, Bodegas Caro, Domaines Barons de Rothschild Lafite Mendoza, Argentina	£12	£43
Marqués de Riscal Rioja Reserva Rioja, Spain	£14	£47
Barolo, Enrico Serafino Piedmont, Italy		£72
RICH & INTENSE – FULL BODIED		
Baron Philippe de Rothschild Cabernet Sauvignon Pays d’Oc, France	£11	£40
LIGHT & AROMATIC		
Luis Felipe Edwards Lot 37 Pinot Noir Maule Valley, Chile	£10	£32

SPARKLING WINE

		Bottle
Bottega Gold Brut NV, Prosecco Veneto, Italy		£65

CHAMPAGNE

	125ml £18	Bottle £80 £110 £115
G.H Martell Prestige NV		
Taittinger Brut Réserve NV		
Veuve Clicquot Yellow Label Brut NV		

GIN

Bombay Sapphire, England	£8
Tanqueray 10 Gin, Scotland	£12

VODKA

Ketel One	£8
Belvedere Rye Vodka, Poland	£12

COGNAC & BRANDY

COGNAC	
Rémy Martin VSOP	£12
Hennessy XO	£35

WHISKY

SCOTTISH FINE BLENDED	
Monkey Shoulder	£10
Johnnie Walker Black Label	£12
SCOTTISH SINGLE MALTS	
Ardbeg Uigeadail 10 Year Old, Islay	£15
Oban 14 Year Old, Highlands	£15
AMERICAN WHISKEY	
Jack Daniel’s, Tennessee	£8
Four Roses Single Barrel, Kentucky	£15

PORT SHERRY

Tio Pepe Fino Sherry	£8
Fonseca 2012 Late Bottled Vintage Port	£10

BOTTLED BEER & CIDERS

Stella Artois 4.6% 33 cl	£6
Hoegaarden 4.9% 33cl	£6
Leffe Blonde (Pale ale beer) 3.6% 33cl	£6
Duvel (Golden beer) 8.5% 33cl	£6
La Chouffe (Blonde beer) 9% 33cl	£6

SOFT DRINKS

To enquire about our soft drink selection, contact In-Room Dining by pressing speed dial 7