

# In Room Dining Menu

## Sharers & Nibbles

<b>Mixed Breads</b>	<b>£7.95</b>
Grilled sourdough, sundried tomato and olive focaccia, grissini breadsticks, truffle butter	
<b>Moroccan Corn Ribs</b> (vg)(ngci*)	<b>£8.95</b>
Moroccan spices, fresh lime, red chilli	
<b>Mixed Olives</b> (vg)(ngci*)	<b>£5.50</b>
Bella di Cerignola mixed olives	
<b>Mesquite Smoked Chicken Wings</b> (ngci*)	<b>£9.50</b>
Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli	
<b>Arancini Peperonata</b> (v)	<b>£5.95</b>
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli	
<b>Charcuterie and Cheese Board</b>	<b>£18.95</b>
Cured meats, Welsh cheddar, French Brie, sourdough, cornichons, apple and cider brandy chutney	
<b>Vegetarian Antipasti Board</b> (v)	<b>£17.95</b>
Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes	

## Starters

<b>Haggis Neeps &amp; Tatties</b>	<b>£8.95</b>
Savoury haggis served with creamy mashed tatties and earthy mashed neeps	
<b>Florentine Fishcake</b> (ngci*)	<b>£9.50</b>
Smoked haddock and cream cheese fishcake, snap peas, tenderstem broccoli and garden peas	
<b>Artichoke Flower</b> (vg)(ngci*)	<b>£8.95</b>
Crisp breaded fried artichoke flower, houmous, frisée lettuce and herb oil	
<b>Thai Spiced Chicken &amp; Coconut Soup</b> 	<b>£7.95</b>
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger, and kaffir lime leaves	
<b>Chicken &amp; Ham Hock Terrine</b>	<b>£9.50</b>
Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough	
<b>Twice Baked Cheese Soufflé</b> (v)	<b>£10.95</b>
Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce and truffle oil	
<b>Vegetable and Red Lentil Soup</b> (vg) 	<b>£7.50</b>
A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread	
<b>Smoked Salmon</b> (gfa)	<b>10.95</b>
sliced smoked salmon served with lemon, capers, dill crème fraîche and sourdough toast	

## Mains

<b>15oz Slow Cooked Lamb Shank</b>	<b>£27.95</b>
A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli	
<b>Tuscan Sea Bass</b> (ngci*)	<b>£19.95</b>
Pan-seared sea bass fillet served with a Tuscan tomato, olive, and caper ragù, finished with fresh basil and lemon	
<b>Fish and Chips</b> (ngci*)	<b>£18.95</b>
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge	
<b>Halloumi and Chips</b> (ngci*)	<b>£17.95</b>
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce	
<b>Garlic and Herb Half Roast Chicken</b> (ngci*)	<b>£18.95</b>
1/2 roast chicken, fries, garlic aioli, rocket and Parmesan salad	
<b>Confit Duck</b>	<b>£24.95</b>
Crispy duck leg, Marco Pierre White potato Gratin, sugar snap peas, tenderstem broccoli, red wine jus	
<b>Chicken Tikka Makhani</b>	<b>£19.95</b>
Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice	
<b>Pea and Shallot Ravioli</b> (vg)	<b>£15.95</b>
Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan	
<b>Lasagne Al Forno</b>	<b>£17.95</b>
Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes & fresh basil	

## From the Grill

<b>Signature Cheeseburger</b>	<b>£18.95</b>
Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries	
<b>Steak Frites</b> (ngci*)	<b>£24.95</b>
8oz steak, french fries, rocket and Parmesan salad, peppercorn sauce	
<b>8oz Dry Aged Ribeye Steak</b> (ngci*) 	<b>£29.95</b>
8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and parmesan salad, peppercorn sauce	
<b>Garden Burger</b> (vg)(gfa)	<b>£17.95</b>
Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries	
<b>450g Chateaubriand For Two</b> 	<b>£79.00</b>
Garlic flat mushroom, roast tomato, rocket salad & french fries with a choice of 2 sauces (please allow a minimum of 30 minutes)	

## Pizzas

*Our pizzas are crafted using a traditional Neapolitan-style base and are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.*

<b>Diavola</b>	<b>£17.95</b>	<b>VEGAN Rustica</b> (vg)	<b>£15.95</b>
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli		Tomato, grilled vegetables, vegan mozzarella, fresh basil	
<b>Margherita</b> (v)	<b>£15.95</b>	<b>POLLO AL FUNGHI</b>	<b>£17.95</b>
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil		Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil	

## Salads

<b>Caprese Salad</b> (v)(ngci*) Fresh vine tomatoes, creamy mozzarella and basil leaves, finished with extra virgin olive oil & a drizzle of balsamic glaze	<b>£14.95</b>
<b>Caesar Salad</b> Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies	<b>£14.95</b>
<b>Superfood Salad</b> (vg)(ngci*) A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce and toasted seeds, tossed with a zesty lemon and herb dressing	<b>£13.95</b>
<b>Make It Special</b>	
Add Halloumi (v)(ngci*)	4.95
Add Roast Chicken (ngci*)	5.95
Add Falafel (vg)	4.95

## Sandwiches & Wraps

<b>Chicken Club</b> (gfa) Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise	<b>£12.95</b>
<b>Bacon AND Brie</b> (gfa) Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade	<b>£10.95</b>
<b>Egg Salad</b> (gfa)  Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion and rocket	<b>£7.95</b>
<b>Caprese Salad</b> (v)  Fresh mozzarella, ripe tomatoes and basil layered on toasted sourdough with extra virgin olive oil and a touch of balsamic glaze	<b>£10.50</b>
<b>Grilled Blackened Fish Wrap</b> (gfa) Spiced blackened fish, grilled to perfection and wrapped with crisp lettuce, fresh tomato, slaw and mayo	<b>£9.95</b>
<b>Chicken and Blue Cheese Wrap</b> Chargrilled chicken breast with gem lettuce, tomato, red onion and a rich blue cheese mayo and crisp onions served in a warm tortilla	<b>£9.95</b>
<b>Falafel &amp; Houmous Salad Wrap</b> (vg) Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla	<b>£9.95</b>


## Sides

<b>Steak Garnish</b> (vg) Portobello mushroom, grilled tomato & onion rings	<b>£4.50</b>
<b>Curry Garnish</b> (vg)(ngci*) Poppadum, tear drop naan bread, mango chutney	<b>£4.50</b>
<b>Onion Rings</b> (vg)	<b>£4.25</b>
<b>Fine Beans</b> (vg)	<b>£4.25</b>
<b>French Fries</b> (vg)	<b>£4.50</b>
<b>Sautéed Spinach</b> (vg)(ngci*)	<b>£4.50</b>
<b>Chilli and Garlic Tenderstem Broccoli</b> (v)(ngci*)	<b>£4.50</b>
<b>Triple-Cooked Chips</b> (vg)	<b>£4.50</b>
<b>Rocket and Parmesan Salad</b> (v)(ngci*)	<b>£4.25</b>
<b>Peppercorn Sauce</b> (v)	<b>£4.50</b>
<b>Red Wine Jus</b> (vg)(ngci*)	<b>£4.95</b>
<b>Slow-roasted Garlic Aioli</b> (v)	<b>£4.25</b>

## Desserts

<b>Chocolate &amp; Caramel Cheesecake</b> (vg)(gfa) A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	<b>£8.95</b>
<b>Churros and Dips</b> (v) Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel	<b>£7.95</b>
<b>Banana Brûlée Sticky Toffee Pudding</b> (v) Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce and vanilla ice cream	<b>£8.95</b>
<b>Cranachan</b> (v) A delightful, creamy parfait of whipped cream honey, fresh raspberries, and nutty toasted oatmeal	<b>£8.95</b>
<b>Individual Mascarpone Tiramisu</b> Espresso-soaked sponge (savoiardi) biscuits and a rich mascarpone cream, finished with a generous dusting of cocoa powder	<b>£9.50</b>
<b>Cheeseboard</b> (v) Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney	<b>12.95</b>
<b>Sorbet Selection</b> (vg)(ngci*)  Choose any three scoops from our refreshing sorbets: Strawberry and Champagne, Raspberry, or Lemon	<b>7.5</b>
<b>Ice cream selection</b> (v)  Choose any three scoops from our refreshing ice creams: Chocoholic Heaven, Salted Caramel, Succulent Strawberry, Honeycomb	<b>7.5</b>



Room service is served between 12.30pm - 9.30pm. 24-hour room service available on items marked   
Please select the 'Room Service' button on your phone or dial 2700 to order. Tray charge £6.

(vg) Vegan (v) Vegetarian (vg\*) Vegan Optional (gf) Gluten Free (ngci\*) No Gluten Containing Ingredients

\*While we offer dishes created with no gluten containing ingredients (NGCI\*), our kitchen handles wheat/gluten, and cross-contamination could still occur. If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.