

In Room Dining Menu



Sharers & Nibbles

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

Starters

Haggis Neeps & Tatties	£8.95
Savoury haggis served with creamy mashed tatties and earthy mashed neeps	
Fritto Misto	£9.50
Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing	
Beetroot Tart (vg)	£8.95
Warm beetroot tart, houmous, frisée lettuce, candy beetroot and herb oil	
Chicken, Coconut & Lemongrass Soup	£7.95
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger, and kaffir lime leaves	
Chicken & Ham Hock Terrine	£9.50
Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough	
Twice Baked Cheese Soufflé (v)	£9.50
Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with Pomodoro sauce and roast cherry tomatoes	
Vegetable and Red Lentil Soup (vg)	£7.50
A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread	
Smoked Salmon (gfa)	£10.95
Finely sliced smoked salmon served with lemon, capers, dill crème fraîche and sourdough toast	

Mains

15oz Slow Cooked Lamb Shank	£27.95
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	
Miso Baked Cod	£19.95
Miso marinated cod loin, carrot purée, tempura vegetables finished with fresh coriander and lemon	
Fish and Chips (ngci*)(va)	£18.95
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge	
Pork Tenderloin	£18.95
Tender pork fillet wrapped in smoked bacon, creamed mash, tenderstem broccoli, spinach, peppercorn sauce	
Signature Hand Raised Pie (vga)	£18.95
Your choice of deep filled steak and ale with beef gravy or vegan cauliflower, spinach and lentil with Pomodoro sauce, triple-cooked chips, roast carrots and seasonal greens	
Garlic & Herb Half Roast Chicken (ngci*)	£18.95
1/2 roast chicken, fries, garlic aioli, rocket and Parmesan salad	
Chicken And Black Truffle Ravioli (va)	£22.5
Chicken breast with fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream. Finished with black truffle seasoning & herb oil	
Braised Beef With Caramelised Onion	£24.95
Slow cooked braised beef, Marco Pierre White gratin potato, carrot purée, spinach, red wine sauce	
Chicken Tikka Makhani	£19.95
Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice	
Smokey Cauliflower, Tomato and Aubergine Casserole (vg)	£17.95
Giant couscous, tomatoes and mixed herbs	
Lasagne Al Forno	£17.95
Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes & fresh basil	

From the Grill

Signature Cheeseburger	£18.95
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	
Steak Frites (ngci*)	£24.95
8oz steak, french fries, rocket and Parmesan salad, peppercorn sauce	
8oz Dry Aged Ribeye Steak (ngci*)	£29.95
8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and parmesan salad, peppercorn sauce	
Garden Burger (vg)(gfa)	£17.95
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	
450g Chateaubriand For Two	£79.00
Garlic flat mushroom, roast tomato, rocket salad & french fries with a choice of 2 sauces (please allow a minimum of 30 minutes)	

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.

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.

Diavola  Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	£17.95	Vegan Rustica (vg)  Tomato, grilled vegetables, vegan mozzarella, fresh basil	£15.95
Margherita (v)  Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil	£15.95	Pollo Al Funghi  Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil	£17.95

Salads

Caesar Salad Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies	£14.95
Superfood Salad (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	£13.95
Make It Special Add Halloumi (v)(ngci*) 4.95 Add Roast Chicken (ngci*) 5.95 Add Falafel (vg) 4.95	

Sides

Steak Garnish (vg) Portobello mushroom, grilled tomato & onion rings	£4.50
Curry Garnish (vg)(ngci*) Poppadum, tear drop naan bread, mango chutney	£4.50
Onion Rings (vg)	£4.25
French Fries (vg)	£4.50
Sautéed Spinach (vg)(ngci*)	£4.50
Chilli and Garlic Tenderstem Broccoli (v)(ngci*)	£4.50
Triple-Cooked Chips (vg)	£4.50
Rocket and Parmesan Salad (v)(ngci*)	£4.25
Peppercorn Sauce (v)	£3.25
Red Wine Jus (vg)(ngci*)	£3.25
Slow-Roasted Garlic Aioli (v)	£3.25

Sandwiches & Wraps

Chicken Club (gfa)  Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise	£12.95
Bacon and Brie (gfa)  Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade	£10.95
Egg Salad (gfa)  Rosemary focaccia, eggs, mayonnaise, cucumber, spring onion and rocket	£7.95
Hot Pastrami  Ciapanini bread roll, Pastrami, Swiss cheese, caramelised red onion, frisée lettuce, beef tomatoes	9.95
Chicken and Blue Cheese Wrap  Chargrilled chicken breast with gem lettuce, tomato, red onion and a rich blue cheese mayo and crisp onions served in a warm tortilla	£9.95
Falafel & Houmous Salad Wrap (vg)  Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla	£9.95

Desserts

Dark Chocolate Cake (v) Caramel custard, honeycomb crumb, chocolate sauce	£8.95
Chocolate & Caramel Cheesecake (v)(gfa) A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	£8.95
Churros and Dips (v) Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel	£7.95
Sticky Toffee Pudding (v) Rich caramel sauce, vanilla ice cream	£8.95
Cranachan (v) A delightful, creamy parfait of whipped cream, honey, fresh raspberries, and nutty toasted oatmeal	£8.95
Apple Crumble Cheesecake Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel	£8.95
Cheeseboard (v) Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney	£12.95
Ice Creams (v) & Sorbets (vg)(ngci*) Choose any three scoops from our refreshing ice cream or sorbet. ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb SORBETS: strawberry & Champagne, raspberry, lemon	£7.50

(vg) Vegan (v) Vegetarian (va) Vegetarian Option Available (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.