

NIGHT MENU

Served between 11pm and 6am

BRAISED CHICKEN, WHITE BEANS AND SMOKED HAM	14
Served with basmati rice	
SMOKEY BEAN AND ROASTED VEGETABLES CHILLI	12
Served with basmati rice	
CHICKEN TIKKA MASALA	14
served with mango chutney, rice , garlic and coriander naan bread	
THAI KING PRAWN GREEN CURRY	14
Served with basmati rice	

DESSERTS

Served between 11pm and 6am

VANILLA ICE CREAM TUB	4.5
CHOCOLATE ICE CREAM TUB	4.5
STICKY TOFFEE PUDDING DF GF	5

YOUNG DINERS MENU

Served daily from 12.00pm until 10.30pm to children under 13 years

Two courses from £8 | Three courses from £10

All meals include a Cawston Press Fruit Water

A little bit Hungry 3.00 each

Berries or Strawberries with natural yogurt

Watermelon and feta salad

One egg any style with crispy bacon, toast

Peanut butter sandwich with raspberry jam

Real Hungry 5.00 each

Crispy chicken fingers, fries

Cod goujons, fries, house tartar

Macaroni and cheese

Bangers and mash

Spaghetti and tomato sauce

Time for a Treat 3.00 each

Banana split

Chocolate brownie

Cawston Press Fruit Waters 200ml 2.00 each

Apple & Pear - Apple & Mango - Apple & Summer Berries

GF – Gluten free **V** – Vegetarian

VE – Vegan **DF** – Dairy free

The room service menu is served from 11.00AM to 11.00PM -
please dial "0" to place your order.

Please note a tray charge delivery fee of £5 will be added to your account.

For Allergens, see ingredients highlighted in **BOLD** | GF- Gluten Free

V – Vegetarian | DF – Dairy free

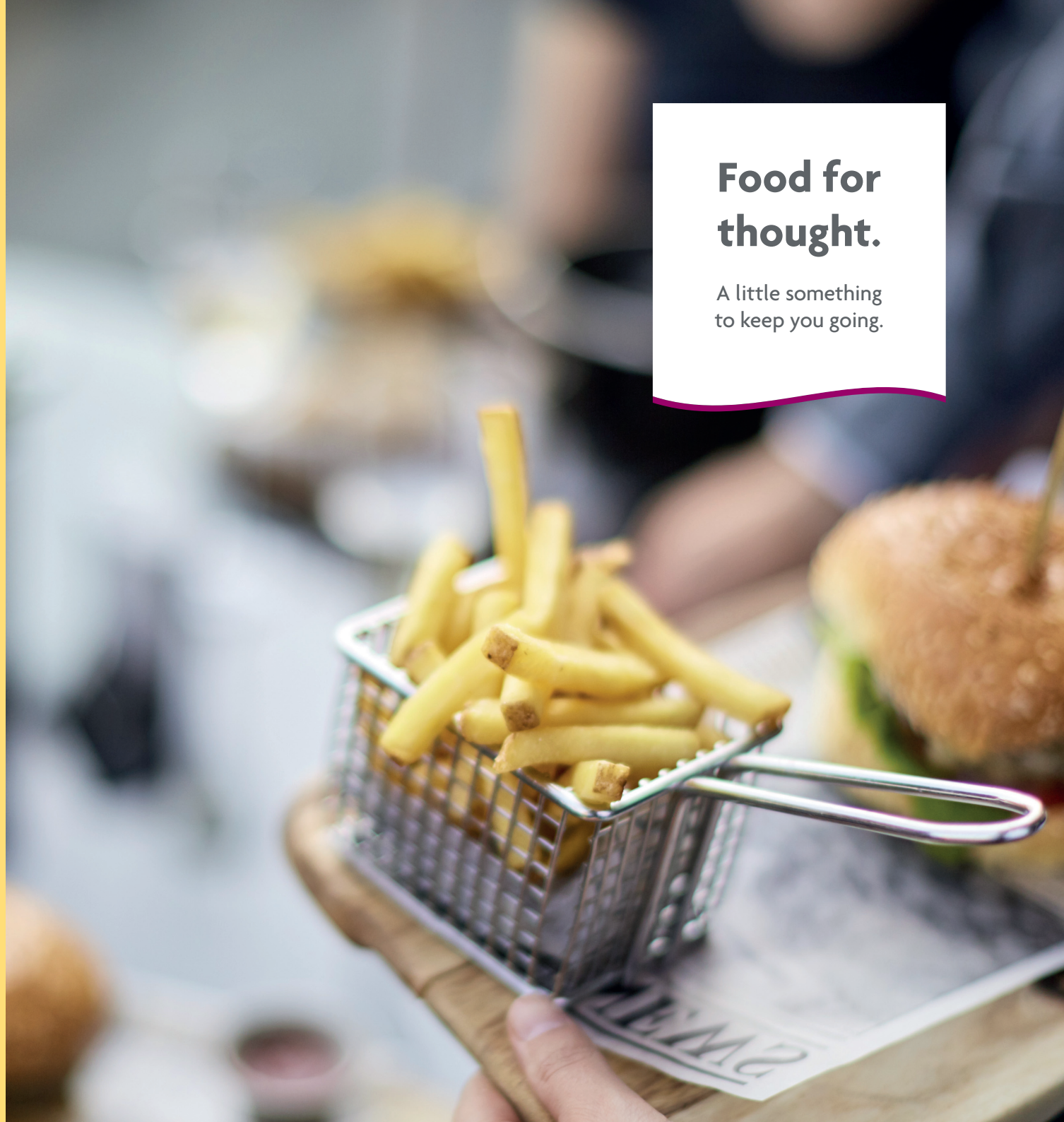
Our dishes may contain traces of nuts and our fish dishes may contain
bones. All items are subject to availability.

Please speak to a member of our team before ordering if you have a food
allergy or intolerance or to obtain full allergy information.

Prices include VAT and are in GBP - Discretionary 12.5% Service Charge.

Food for thought.

A little something
to keep you going.



THE ROOM SERVICE MENU IS SERVED FROM 11.00AM TO 11.00PM - PLEASE DIAL “0” TO PLACE YOUR ORDER.

SALADS

PRAWN AND MANGO SALAD Basil and mint leaf, tomato, crispy shallot, leek, chilli	small 8 large 14
HONEY, SOY & GINGER CHICKEN SALAD GF V Red and white cabbage, peppers, red onion, parsley, pomegranate	small 8 large 14
ROASTED BEETROOT AND BLUE CHEESE V Quinoa, kale, grapes, walnuts	small 8 large 14

SANDWICHES

served with vegetable crisps, on white or brown **bloomer**

CLUB SANDWICH Chicken fillet, back bacon, egg , leaves, tomato	13
HUMMUS SPINACH TORTILLA V Grilled balsamic vegetables, red onion, cucumber, mint	10
HAM AND CHEESE SANDWICH Honey roast ham, mild cheddar	10
SMOKED SALMON BAGEL Cucumber, red onion, chive cream cheese , salad	12
BLACKENED CHICKEN AND CHARRED CORN WRAP Fall slaw, honey lime sour cream	12
WELSH BUCK RAREBIT ON BRIOCHE Salad leaves, prosciutto, poached egg , house vinaigrette	11

FROM THE GRILL

8oz EAST DOCK PATTY BEEF BURGER Bun, cheddar cheese, smoked streaky bacon, gherkin, onion, tarragon mayonnaise , lettuce, beef tomato, chunky chips	15
--	----

BUTCHER'S CUTS

28 day dry-aged English beef (Please allow enough time for cooking)	
6oz FILLET STEAK	21
8oz RIB EYE STEAK	18
8oz FLAT IRON STEAK	15

Your choice of homemade sauces £2:
Madeira Wine Jus or **Green Peppercorn**

FROM THE SEA

FISH'N'CHIPS	15
Beer battered haddock fillet, crushed peas, home made tartar sauce	

SIDES

CAULIFLOWER & CHEESE V	5
GREEN BEANS & SHALLOTS GF DF V	5
SAUTEED KALE WITH GARLIC GF V	5
LYONNAISE POTATOES GF V	5
HOUSE SALAD GF DF V	5
CHUNKY CHIPS V	5

PIZZA & PASTA

PIZZA MARGHERITA American style pizza with tomatoes and mozzarella	11
PIZZA PEPPERONI Mozzarella & Edam cheese , pepperoni-salami	12

Compose your favourite pasta dish

Choose Pasta	Your Sauce	Your Protein
Linguine	Arrabbiata V (spicy garlic, tomatoes, red chili peppers cooked in olive oil)	Herbed chicken breast +7
Tagliatelle	Green Pesto V (basil, salt, garlic, virgin olive oil, pine nuts and grated cheese)	Grilled halloumi V +8
Gnocchi	White pesto V (ricotta, pine kernels , garlic, oregano, parmesan)	Garlic Tiger prawns +6

DESSERTS, CREAMS & CHEESE

DARK VALRHONA CHOCOLATE MOUSSE	7
BAKED VANILLA CHEESECAKE BRULEE	7
STICKY TOFFEE PUDDING	7
PEACH AND TOFU MOUSSE VERRINE VE	7
HOUSE WAFFLE WITH FRUITS & CHOCOLATE SAUCE With chantilly or ice cream	7
SELECTION OF ICE CREAMS: - Salted caramel, vanilla bean pod, chunky Belgian chocolate	1.5 Per scoop
SELECTION OF SORBETS: - Raspberry, mango, orange	1.5 Per scoop
ICE CREAM SUNDAE Your choice of 3 scoops with chocolate sauce, berries, chantilly and waffle cone	6
DAY'S CHEESE SELECTION, BISCUITS, FRUIT, NUTS & QUINCE	9



FAST &
FRESH

FAST AND FRESH

Fast delivery, healthy, energizing menu to meet our busy guests' needs.
Available daily from 11am-10.30pm

SANDWICHES served with vegetable

crisps, on white or brown **bloomer**
HUMMUS SPINACH TORTILLA V 10
Grilled balsamic vegetables,
red onion, cucumber, mint
HAM AND CHEESE SANDWICH 10
Honey roast ham, mild **cheddar**
SMOKED SALMON BAGEL 12
Cucumber, red onion,
chive **cream cheese**, salad
BLACKENED CHICKEN & CHARRED CORN
WRAP 12
Fall slaw, honey lime **sour cream**
WELSH BUCK RAREBIT ON BRIOCHE 11
Salad leaves, prosciutto, poached **egg**,
house vinaigrette

SALADS

in small £8 or large £14 portions
PRAWN AND MANGO SALAD GF V
Basil and mint leaf, tomato,
crispy shallot, leek, chilli
HONEY, SOY & GINGER
CHICKEN SALAD GF V
Red and white cabbage, peppers,
red onion, parsley, pomegranate
ROASTED BEETROOT
AND BLUE CHEESE GF V
Quinoa, kale, grapes, walnuts

DRINKS

Champagne & Sparkling		175ml		Bottle
Galanti Prosecco Extra Dry		8		34
Louis Dornier et Fils Brut				43
Moët & Chandon Brut Impérial			20	80
Moët & Chandon Rosé			25	100
Veuve Clicquot Yellow Label Brut				90
Ruinart Blanc de Blanc				120
Dom Pérignon				280
White Wine		175ml	250ml	Bottle
El Velero, Valdepeñas		5.9	8.3	25
Verdejo, Castilla - La Mancha, Spain				
Antonio Rubini, Pavia		7	10	30
Pinot Grigio, Campania, Italy				
Short Mile Bay		7	10	30
Chardonnay, Short Mile Bay, SE Australia				
Luis Felipe Edwards Reserva		9.3	13.3	40
Sauvignon Blanc, Casablanca Valley, Chile				
Red Wine		175ml	250ml	Bottle
El Velero Albali		5.9	8.3	25
Tempranillo-Grenache, Castilla, La Mancha, Spain				
Monte Verde		6.4	9.2	27
Merlot, Central Valley, Chile				
Short Mile Bay		6.4	9.2	27
Shiraz, Short Mile Bay, SE Australia				
Portillo, Valle de Uco		8.2	11.7	35
Malbec, Mendoza, Argentina				
Rosé Wine		175ml	250ml	Bottle
Corte Vigna, Pavia		7	10	30
Pinot Grigio, California, USA				
Wicked Lady		7	10	30
White Zinfandel, California, USA				
BOTTLED BEER & CIDER 330ml				
Peroni Nastro Azzurro, Italy 5.1%				6
Peroni Nastro Azzurro Gluten Free Italy 5.1%				6
Corona Extra, American Lager México 4.6%				6
Budweiser, American Lager Oregon, USA 4.8%				6
Budweiser Prohibition Brew NA 0% Can				5
CRAFT BEER				
BREWDOG IPA, Indie Pale Ale, Scotland 4.2% Can 330ml				6
MEANTIME London Lager UK 4.5% 330ml				6
MEANTIME London Pale Ale UK 4.3% 330ml				6
HOP HOUSE 13, Double-Hopped Lager Ireland 5% Can 330ml				6
SIERRA NEVADA California Pale Ale Oregon USA, 4.2% Can 335ml				6
CIDER 500ml				
Kopparberg Sweden 4% 330ml Strawberry & Lime - Mixed Fruit flavour				6
Kopparberg N/A Sweden 0% Strawberry & Lime				6
MINERALS, JUICES & SFT DRINKS				
Decantae still and sparkling mineral water		330ml 3	750ml	6.8
Freshly pressed orange juice glass 200ml				5
Cawston press sparkling 330ml can				3.5
Apple Rhubarb and Apple Elderflower Lemonade				
100% Juice mixers 125ml				3.5
Grapefruit Pineapple Cranberry Tomato Orange				
Pepsi Max Pepsi Diet Pepsi		200ml 3	330ml	4.5
Fentimans 125ml				2.75
Tonic water and Light Tonic Orange Mediterranean Tonic Water				
Oriental Yuzu Tonic Ginger Ale Bitter Lemonade				
Fentimans Premium 275ml				6
Cool Ginger Beer Rose Lemonade Victorian Lemonade				
Curiosity Cola Mandarin & Seville Orange Jigger				