Room Service Menu Available until 10pm

Starters

Soup of the day, crusty warm bread \odot 8.00

Smoked haddock fish cake, soft poached egg, spinach 492 kcal 10.00

Chicken liver pâté, red onion chutney, mixed leaves, toasted sourdough 499 kcal 10.00

Prawn cocktail, Marie Rose sauce, gem lettuce, brown bread & butter 346 kcal 10.00

Pearl barley, beetroot, roast butternut squash, toasted pumpkin seeds, herb dressing & crispy sourdough croutons ® 521 kcal 9.00

Crispy chickpea bites, red pepper hummus, beetroot, sweet-pickled red onions, yoghurt

- √ 668 kcal 9.50
- (e) served without yoghurt

Nachos – chilli tortillas, chipotle cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions W 1325 kcal 9.50

Burgers

All our burgers are served with skin-on fries.

BBQ, Cheese & Bacon – 100% British beef burger, smoked streaky bacon, melted cheddar cheese, BBQ sauce, sweet pickled red onion, toasted brioche bun, mayo, lettuce & tomato 1915 kcal 17.50

Fried buttermilk chicken – crispy golden crumbed chicken escalope, toasted brioche bun, pickled cabbage slaw, mayo, lettuce & tomato 1459 kcal 17.50

Moving Mountains burger – plant based patty, toasted brioche style bun, pickled cabbage slaw, vegan mayo, lettuce & tomato ® 1237 kcal 17.50

Mains

Fish & chips, freshly battered cod fillet, skin-on fries, mushy peas, tartare sauce & lemon 1100 kcal 19.00

Grilled salmon supreme, mushroom & dolcelatte risotto, spinach, herb dressing 910 kcal 21.50

Moules frites, steamed mussels in a white wine garlic and cream sauce, served with skin-on fries 1359 kcal 18.50

Grilled 8oz Rump steak, skin-on fries, roast vine tomato & flat mushroom, watercress – bearnaise or green peppercorn sauce 1055 kcal 23.50

Bangers & Mash, British pork sausages, onion gravy, mash & mushy peas 763 kcal 18.50

Chicken tikka masala, tender poached chicken breast, aromatic mild spiced tikka masala sauce, basmati rice, naan bread, mango chutney 1647 kcal 18.50

W served with falafel bites, roast butternut squash, spinach, & peas available on request 1709 kcal

Steak and Ale pie, creamy mash potatoes, garden peas, carrots, gravy 1057 kcal 18.00

Spiced cauliflower, lentil & spinach pie, mash potato, garden peas, carrots & vegan gravy 692 kcal 18.00

Caesar salad, baby gem lettuce, creamy Caesar dressing, Italian hard cheese & croutons © 496 kcal 14.50 Add grilled chicken 520 kcal or salmon 592 kcal 6.00

The big barley salad, pearl barley, beetroot, roast butternut squash, toasted pumpkin seeds, herb dressing & crispy sourdough croutons (he 858 kcal 12.50)

Add grilled chicken 520 kcal or salmon 592 kcal 6.00

Linguine arrabiatta, spinach, Italian hard cheese (V) 679 kcal 13.50

Sandwiches

Choose between white or brown bloomer plus we have a gluten free option, all sandwiches come with a side of skin-on fries.

Classic club sandwich, triple decked with bacon, tomato, chicken, egg, lettuce & mayo 1548 kcal 12.50

Veggie club, triple decked with red pepper hummus, roast pumpkin, crushed chickpea bites & red onion chutney @ 1247 kcal 12.50

Mature cheddar & pickle V 1034 kcal 9.50

Honey roast ham 826 kcal 9.50

Prawn cocktail 992 keal 9.50

Sides all 4.00

Onion rings (V) 695 kcal

Garlic mushrooms V 324 kcal

Mixed leaves, herb dressing @ 265 kcal

Garlic bread V 540 kcal

Cheesy garlic bread V 704 kcal

Desserts

Blackcurrant cheesecake, raspberry sorbet, raspberry coulis (v) 753 kcal 10.00

Warm dark chocolate fondant, salted toffee ice-cream © 628 kcal 10.00

Chocolate & Orange torte, mandarins, chocolate sauce (6) 6F 672 kcal 11.00

Fresh fruit salad 62 kcal 7.50

Three scoops of dairy ice cream, with chocolate or raspberry sauce © 265 kcal 10.00



Stone-baked 12" pizza

Our pizzas are available with a gluten-free base. Try our dairy-free Violife cheese on the Rustic Classic or The Garden Club for a complete vegan option.

Rustic Classic ♥ 17.50

Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte

Simply Salami 19.50

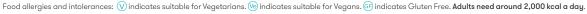
Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella 1392 kcal

Nice & Spicy 19.50

Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, mild piquanté peppers, fiery salami, and chilli peppers 1540 kcal

The Garden Club © 17.50

A vegetarian celebration with tangy Barrel & Stone tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers and finished with fresh wild rocket 1320 kcal





Drinks

Wines	175ml	250ml	Bottle	Champagne	& sp	arkling	125ml	Bottle
White Percheron Chenin Blanc Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.	9.25	10.25	29.00	Lanson Père Et Fils The blending and ageing process gives the wines a rich body and adeep complexity. The flavours are well-develop and the aromas are as elegant as rich.			65.00	
Shadow Point Chardonnay This is modern Californian Chardonnay, which displays ripe stone fruit, soft oak and	13.00	16.00	44.00	Lanson Rosé A non-vintage cuvée. Made from a delicate blend of the three main Champagne grape varieties.				70.00
also lovely freshness. Piattini Pinot Grigio Apple aromas with hints of honey, peach	10.25	11.25	32.00	Palladiano Durello Spumante 9.00 Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.		9.00	41.00	
and layers of orchard fruit, spice and fresh citrus acidity.				Bottled craft	bee	r & cider		
La Leyenda de Las Cruces Sauvignon Blanc Pink grapefruit, peach, a zesty palate with	12.50	15.50	43.00	Stella Artois 330ml	6.00	Budweiser 330ml		6.00
a mouthwatering finish.				Stella Artois (Gluten Free) 330m	d 6.00	Beck's 275ml		5.50
DI				Goose Island IPA 355ml	6.50	Beck's 0% 275ml		5.00
Red				Corona 330ml	6.50	Magners 568ml		7.00
Percheron Shiraz Mourvèdre Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.	9.25	10.25	29.00	Camden Hells 330ml	6.50	Magners Berries 500	ml	7.00
Benjamin Malbec 11		14.00	37.00	Hot & cold drinks				
Purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long finish.				Americano	4.00	Coke 330ml		3.75
	40.05	44.05		Latte	4.00	Diet Coke 330ml		3.50
Domaine Mas Bahourat Merlot Deliciously ripe fruit with dark fruits, a touch	10.25	11.25	32.00	Cappuccino	4.00	Lemonade 200ml		3.00
of Earl Grey and bergamont.				Espresso	3.50	Orange juice		3.00
Sixty Clicks Shiraz Mataro	12.00	15.00	40.00	Hot chocolate	4.00	Apple juice		3.00
Soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red				English breakfast tea	3.50	Cranberry juice		3.00
fruit that leads to a gently spicy finish.				Earl Grey tea	4.00	Mineral water 330ml		2.80
Rosé						Sparkling water 330r	nl	2.80
Principato Pinot Grigio Rosato Crisp, dry with an aromatic nose with soft red fruits and cherry notes - juicy and delicious.	10.75	11.75	34.00			Fever Tree Tonics & Mixers 200ml		3.00

Spirits 50ml

Gin

Beefeater Pink	10.00
Bombay Sapphire	10.00
Hendrick's	11.00
Roku	10.50

Vodka

Finlandia	10.00
Belvedere	11.00
Grey Goose	12.00
Stolichnaug Vanilla	10.50

Rum

Bacardí	10.00
Appleton Signature Blend	10.50
Captain Morgan Dark	10.00
Captain Morgan Spiced	10.00

Whisky

Johnnie Walker Red	10.00
Johnnie Walker Black	12.00
Glenfiddich 12YRS	12.50
Jameson Irish Whiskey	11.00

