

Room Service

STARTERS

- Soup of the Moment**, whipped salted butter, baked bread roll (v) £8
Gressingham Duck Liver & Port Pate, fig & cinnamon chutney, toasted brioche, dressed leaf £10
Roasted Onion Hummus, whipped goats cheese, sourdough, vegetable crisp (v) £10
Compressed Watermelon, feta, cucumber, pine nuts, lime dressing (v) (vg) £10
Chicken Croquettes, coriander, sweetcorn & lime salsa £10

MAINS

- Short Rib of Beef**, chive creamed potatoes, sautéed tenderstem broccoli, celeriac puree, baby carrots, red wine jus £29
Baked Salmon, lemon dill potato galette, vine on cherry tomatoes, sautéed spinach, beurre blanc £26
Penang Curry, coconut, aromatic spiced vegetables, long grain rice, coriander & spring onion, warm naan (v) (vg) £22
Add Chicken Breast £8
Roasted Sweet Potato, kale, tenderstem broccoli, whipped goats cheese, mixed herb salad, carrot puree (v) £19
Bone-in Chicken Breast, crispy hashbrown, kale, green beans, shallot & chive sauce £24
226g Fillet Steak, served with jenga chips, vine on cherry tomato, flat cap mushroom, dressed salad £36
Ale Battered Haddock, jenga chips, minted mushy peas, tartare sauce, lemon wedge £19

Burgers

- All of our burgers are served on a toasted seeded brioche bun, with tomato, dill pickle, salted skin on fries & dressed salad
Beef & BBQ Pulled Pork, Monterey Jack cheese £18
Breaded Cajun Chicken Schnitzel, parmesan, rocket £18
Southern Style Quorn Burger, lemon & garlic mayonnaise £17

SIDES £6

- Truffle & parmesan skin on fries
Chipotle & chilli corn on the cob
Triple cooked chips
Fennel, watercress & orange dressed salad
Minted mushy peas

SAUCES £4

- Blue cheese
Peppercorn

DESSERTS

- Tropical Fruit Pavlova**, pineapple, mango, lime, coconut, Chantilly & passion sorbet £11
French Toast, caramel sauce & vanilla ice cream £9
Hazelnut Choux, praline cream, caramel cream, caramelised hazelnut & chocolate sauce £11
Strawberries & Cream, choux, strawberry cremeux, clotted cream, strawberry curd, strawberry jus, strawberry cream £12
Vegan Chocolate Mousse, poached pears, miso caramel, seasonal berries, raspberry sorbet (vg) £9

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS

Tray charge of £3 per person applies