## KOREAN PORK BELLY BITES

Boneless pork rib pieces lightly roasted in sea salt, chilli, and spices, coated in a spicy sweet gochujang sauce and toasted seeds • 7.5

CAJUN CHICKEN WINGS
Tender wings with
a maple, garlic, soy
and ginger sauce • 7.5

## GREEN GYOZA

Steamed veggie gyoza with sesame seaweed, kimchi, red pepper and a teriyaki dipping
sauce (VE) • 7.5

## SALT AND PEPPER SQUID

Crispy salt and pepper squid with garlic aioli and a wedge of lemon • 7.5

## HALLOUMI FRIES

Fried halloumi sticks with beetroot tzatziki and pomegranate pearls (v) • 8

SOUP OF THE DAY
Ask your server for
today's seasonal soup • 7

## 8 OZ DIRTY BURGER

Two prime beef patties, smoked Applewood cheddar, BBQ relish, ranch dressing, gem lettuce, tomato and pickles in a brioche bun with onion rings and chunky chips • 16.5 • ADD bacon +1

## CRISPY CHICKEN BURGER

Two crispy fried chicken fillets, chipotle mayo, ranch dressing, tomato, gem lettuce in a brioche burger with onion rings and chunky chips • 16.5 • ADD bacon +1

BEETROOT, RED PEPPER AND QUINOA BURGER

A natural plant-based patty, vegan mayo, $B B Q$ relish, tomato, gem lettuce in a vegan brioche with onion rings and chunky chips (VE) • 15

## CAESAR SALAD

Gem lettuce with Caesar dressing, anchovies, croutons and Italian hard cheese

- 11.5 - ADD chicken +4.5
- ADD grilled halloumi +4.5


## ROASTED BUTTERNUT SQUASH POWER BOWL

Sesame seaweed, tenderstem broccoli, roasted butternut squash, mixed beans, pumpkin seeds and pomegranate pearls (VE)

- 11.5 - ADD chicken +4.5
- ADD grilled halloumi +4.5

BATTERED COD AND CHIPS
North Atlantic cod fillet battered to perfection, with mushy peas, chunky chips and tartare sauce • 17.5

## CHICKEN TIKKA MASALA

Tender thigh pieces in a creamy masala sauce, with basmati rice, sourdough naan bread, poppadom and mango chutney • 16.5

## CHALKSTREAM® TROUT

Pan fried trout fillet, black rice, roasted butternut squash, tenderstem broccoli with a white wine sauce • 17.5

## ROASTED VEGETABLE LINGUINE

Rich tomato and roast vegetable linguine with pea shoots and Italian hard cheese (v) • 14.5

SHORTCRUST STEAK \& ALE PIE
With mashed potato, kale,
Chantenay carrots and
a red wine jus • 16

SPICED CAULIFLOWER, LENTIL AND SPINACH PIE
With mashed potato, kale, Chantenay carrots and a red wine jus (v) • 15
make it vegan: Swap mash
for any vegan side

HONEY AND THYME ROASTED POUSSIN

Oven roasted poussin,
Pomme Anna potatoes, tenderstem broccoli and jus • 18.5

```
8OZ SIRLOIN • 24.5
IOOZ RIB EYE • 26
```

with grilled flat mushroom, roasted plum tomato, chunky chips and pepper sauce.

## MARGHERITA PIZZA

Classic tomato and mozzarella (v) 12.5

ADD pepperoni, ham, bacon, chicken, beef brisket, tuna, anchovies • +1.5 each

ADD mushrooms, peppers, olives, red onion, semi-dried tomatoes, jalapeños • +1 each
ADD A DIP: ranch, chipotle BBQ garlic aioli • +1 each

SIDES • 4 Each

Roasted garlic sourdough (v)
Kale Slaw (v)
Chunky chips (VE)
Onion rings (VE)
Tenderstem broccoli,
garlic and chilli (VE)
Steamed vegetables (VE)
Mixed leaf salad (VE)

Invisible chips* • 3
*Donations go to Hospitality Action
www.hospitalityaction.org.uk

## WARM CHOCOLATE BROWNIE

Rich dark chocolate brownie with chocolate sauce and vanilla ice cream (v) • 7.5

## CARAMELISED

UPSIDE DOWN APPLE TART
Decadent caramelised apple and pastry tart with salted caramel ice cream and caramel sauce (allow 15 minutes to prepare) (v) • 7.5

BAKED AMERICAN CHEESECAKE
Smooth cheesecake with biscuit base, cherry compote and raspberry coulis (v) • 7.5

## BLACKCURRANT DELICE

Light and airy blackcurrant mousse cake, dehydrated raspberry and raspberry coulis with vegan vanilla ice cream (VE) • 7.5

## KNICKERBOCKER GLORY

Mango, pomegranate, vanilla ice cream, meringue and whipped cream (v) • 7.5

JUDE'S ICE CREAM
Jude's is dedicated to crafting delicious ice cream with the best natural ingredients (v)

## - 2.5 per scoop

Ask your server for today's selection of flavours.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge ( $12.5 \%$ ) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

DIETARY KEY:
(v) Suitable for Vegetarians
(VE) Suitable for Vegans


## COCKTAILS

## ESPRESSO MARTINI 9.5

PASSION STAR MARTINI 9.5 PIÑACOLADA 9 MOJITO 9

## GIN (WITH SUGGESTED PAIRING)

BEEFEATER LONDON DRY GIN 4.5 (Schweppes Signature Collection Crisp Tonic) PLYMOUTH GIN 5
(Franklin \& Sons Natural Tonic)
MONKEY 47 GIN 6.5

| BottLe | 125 ML | 250 ML | C HAMPAGNE |  |
| :--- | :--- | :--- | :--- | :--- |
| 67 | 12.5 | - | POMMERY BRUT ROYAL NV | (FRANCE) |

72 - - $\quad$| Lively, refreshing and vivacious with lovely citrus and apple fruit characters. |
| :--- |
| Delightfully soft, romantic and refreshing with gentle, caressing red fruits. |

|  |  |  | SPARKLING |
| :---: | :---: | :---: | :---: |
| 32 | 6.5 | - | VOGA PROSECCO (ITALY) <br> Fresh, fruity and refreshing with gentle apple and pear fruit. |
| вотtLe | 175ML | 250 ML | White |

26 6.6 96 | PINOT GRIGIO, ANTONIO RUBINI (ITALY) |
| :--- |
| Shows apple and pear with hints of elderflower and white peach; perfect with light salads. |

26 6.7 9.2 SAUVIGNON BLANC, SANTA RITA (CHILE)
2879.9 CHARDONNAY, THE PICK (AUSTRALIA)
Fresh and fruity white, with a hint of vanilla and brioche.
30 - $\quad$ ALBARINO, LEIRAS, RIAS BAIXAS (SPAIN)
Zesty, dry and racy; a white wine to waken the senses. Perfect with seafood and white fish.
ROSÉ
29 8.3 10.5 ROSÉ, LES GRAVIERES, DOMAINE GORDONNE, IGP VAR (FRANCE)
Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
RED

| 27 | - | - | MERLOT, SANTA RITA 8KM (CHILE) <br> Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant. <br> MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) <br> Bright, fresh and juicy. Bursting with spicy black cherry fruit. |
| :--- | :--- | :--- | :--- |
| 29 | $\mathbf{8 .}$ | -10.5 | MALBEC, LUNA DEL SUR (ARGENTINA) <br> Bursting full of ripe, soft black cherry fruit flavours with a hint of spice. |
| 28 | 7 | 9.9 | SHIRAZ, THE PICK (AUSTRALIA) <br> Soft, dark and spicy red fruits with a pinch of black pepper. |

BEER AND CIDER
CORONA $4.5 \% 330 \mathrm{ml} 5.0$
GOOSE ISLAND IPA 5.9\% 355ml 5.5
PERONI 5.1\% 330ml 5.3
DOOM BAR 4.0\% 500ml 5.5
ORCHARD PIG CIDER $4.5 \% 500 \mathrm{ml}$

TONICS

SCHWEPPES SIGNATURE COLLECTION 3
Crisp Tonic / Light Tonic / Quenching Cucumber Tonic

## FRANKLIN \& SONS 3

Natural Tonic / Light Tonic / Sicilian Lemon Tonic
SOFTS
COKE 330ml 4.1

DIET COKE I COKE ZERO 330ml 4.0
SPRITE ZERO 330 ml 4.0
APPLETISER 275ml 4.0
5.5 FRANKLIN \& SONS 275ml 3.7

Raspberry Lemonade, Elderflower Lemonade
CAPRI-SUN 200 ml
WATER $330 \mathrm{ml} / 750 \mathrm{ml} 2.5$ / 4.5

Wine served in 125 ml measures by request.
All beers on this menu contain between $4 \%$ and $6 \%$ alcohol by volume.
All wines on the list contain between $8 \%$ and $15 \%$ alcohol by volume.
All spirit measures are 25 ml unless otherwise indicated.
When ordering alcoholic beverages, proof of age will be required upon delivery.
All prices are in pounds sterling and inclusive of VAT at the prevailing rate.
All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, and special dietary requirements who may
wish to know about the ingredients used, please ask a member of the Management Team.

