### **SMALL & SHARING**

Wings £8.5 603 KCAL

Our spicy chicken wings served with a fresh mango, lime and chilli salsa

Redefine® plant-based meatballs (pb)

£8.5 250 KCAL

Rustic red pepper piperade topped with crumbled vegan feta and rocket

Crispy squid £9 343 KCAL

Salt and pepper seasoned squid served with a garlic and lemon aioli dip

Today's soup (v) £7300 KCAL

A warming bowl of soup served with a wedge of crusty pumpkin bread

# **DELI FAVOURITES**

Freshly made sandwiches to order, all served with root vegetable crisps

Grilled steak £15 865cals

Chargrilled steak, caramelised onions and Monterey Jack cheese in a ciabatta

Classic tuna mayonnaise (24) £9 655 KCAL Your choice of white or brown bloomer filled

Your choice of white or brown bloomer fille with a creamy tuna mayonnaise

Classic cheese and tomato (v) (24) £9 734 KCAL Your choice of white or brown bloomer filled with aged Cheddar, rocket leaves and beef tomato

## **CLASSIC FAVOURITES**

Brooklyn Special Effects Non Alcoholic beer battered fish & chips £17.5 949 KCAL

Sustainably sourced fish from the UK, lightly battered and served with crushed garden peas, tartar sauce and skin-on fries

Grilled salmon £20 644 KCAL

Succulent fillet of salmon, served with crused new potatoes, grilled tenderstem broccoli and salsa verde

Cherry tomatoes farfalle (v) £15 848 KCAL
Farfalle pasta tossed with roasted cherry tomatoes, grilled red onion, Bocconcini mozzarella and fresh basil leaves

Classic Caesar salad £14 549 KCAL

Cos lettuce tossed in a creamy Caesar dressing with rosemary croutons, crispy bacon strips and our added touch - a soft-boiled egg

Add a topping to your pasta or salad: **Grilled chicken** £4 215 KCAL / **Grilled salmon** £5 255 KCAL

### THE GRILL

**8oz Ribeye steak** £29.5 745 KCAL

UK sourced farm assured 28-day aged ribeye steak served with grilled cherry vine tomatoes and a choice of one side dish

Add a sauce for £3.5

Peppercorn 50 Kcal / Béarnaise 142 Kcal / Blue cheese 422 Kcal / Chimichurri 217 Kcal

Aberdeen Angus beef burgers, in a toasted brioche bun with sliced tomato and baby gem, served with skin-on fries

Classic cheeseburger £17 1041 KCAL Grilled 8oz\* Aberdeen Angus beef burger, house sauce and topped with aged Cheddar

Bourbon BBQ beef burger £18 1112 KCAL
Grilled 8oz\* Aberdeen Angus beef burger,
grilled back bacon, Monterey Jack
cheese, caramelised onions and
BBQ Bourbon sauce

Fried chicken burger £17 789 KCAL
Buttermilk breaded chicken breast,
in a toasted brioche bun with sliced tomato
and baby gem, topped with
Korean kimchi and gochujang mayo,
served with skin-on fries

Redefine® plant-based burger (pb) £17 890 KCAL
Grilled vegan burger, served in a toasted
beetroot burger bun with sliced tomato and
baby gem, topped with guacamole and vegan
mayonnaise, served with skin-on fries

## PIZZA BOARD

Barrel & Stone® fresh stone baked pizzas, all topped with either a rustic tomato sauce or sweet BBQ sauce base and Fior di Latte mozzarella

Rustic Classic (v) (24) £15 1228 KCAL
A rustic combination of oregano infused
Barrel & Stone® tomato sauce and creamy
Fior di Latte mozzarella

Fully Loaded (24) £17 1339 KCAL
Oregano infused tomato sauce,
Fior di Latte mozzarella, cured Napoli salami,
smoked speck ham and fennel salami

BBQ Chicken (24) £17 1146 KCAL

A smoky, sweet BBQ sauce base, Fior di Latte mozzarella, pulled seared chicken breast, balsamic glazed onions and smoked speck ham

### ON THE SIDE

Steamed green vegetables,

soft herbs (pb)

£5 74 KCAL

Honey and sesame glazed roasted carrots (v)

£5 785 KCAL

Rocket leaves and Parmesan shavings (v)

£5 219 KCAL

Brooklyn Special Effects
Non Alcoholic Beer battered onion rings (v)

£5 456 KCAL

Skin on fries, dusted with herb salt (v)

£5 303 KCAL

Sweet potato fries, dusted with herb salt (v)

£5 293 KCAL

## **SWEET TREATS**

### Sticky toffee pudding (v)

£8 601 KCAL

Everyone's favourite! A soft and gooey sponge with lashings of sticky toffee sauce, served with a scoop of salted caramel ice cream

Berry and lemon cheesecake (v) (24)

£8 390 Kcal

Forest fruits and lemon cheesecake slice, served with a fruit compote

Our Partners







(v) Vegetarian / (pb) Plant based(24) Dishes available 24 hours

\*All weights are pre-cooked.

**Food allergies**: Please ask a member of our team for information on allergens contained in our dishes.

Dishes may contain nuts.

Prices include VAT at the current rate.

The recommended daily calorie intake for an adult is around 2,000 calories a day.

### WHITE WINE

#### El Velero Verdejo Blanco, Valdepeñas, Spain

Green apple and citrus flavours with floral notes on the finish  $£22 \; \text{Bottle} \; / \; £6.5 \; \text{175ml} \; / \; £8 \; \text{250ml}$ 

#### Corte Vigna Pinot Grigio, IGT Pavia, Italy

Light, elegant and refreshing with a racy crispness £24 Bottle / £7 175ml / £9.5 250ml

### Pulpo Sauvignon Blanc, Marlborough, New Zealand

Classic gooseberry aromas and flavours mingle with tropical notes  $£28 \; \text{Bottle} \; / \; £7.5 \; \text{175ml} \; / \; £10.5 \; \text{250ml}$ 

# **ROSÉ WINE**

### Wicked Lady White Zinfandel, California, United States

Medium-sweet, with delicious raspberry and strawberry flavours  $£23 \; \text{Bottle} \; / \; £6.5 \; \text{175ml} \; / \; £9 \; \text{250ml}$ 

#### Gerard Bertrand 6eme Sens Rosé, Occitanie, France

Pale salmon-pink, with red berry flavours and a crisp freshness  $£27 \; \text{Bottle} \; / \; £7.5 \; \text{175ml} \; / \; £10 \; \text{250ml}$ 

### RED WINE

#### El Velero Tempranillo Tinto, Valdepeñas, Spain

Cherry-red Tempranillo with notes of strawberry and fruits of the forest  $£22 \; \text{Bottle} \; / \; £6.5 \; \text{175ml} \; / \; £8 \; \text{250ml}$ 

#### Santa Rita 8KM Merlot, Central Valley, Chile

Plums and blackberries combine with hints of subtle oak and vanilla  $£24 \; \text{Bottle} \; / \; £7 \; \text{175ml} \; / \; £9.5 \; \text{250ml}$ 

### Lunaris by Callia Malbec, San Juan, Argentina

Enticing aromas of cherry and plum with a background of warming spice  $£26 \; \text{Bottle} \; / \; £7.5 \; \text{175ml} \; / \; £10.5 \; \text{250ml}$ 

# SPARKLING / CHAMPAGNE

### CodornÍu Original Cuvee Organic Brut NV, Spain

A fruity and floral Cava with fine bubbles and a lasting, creamy texture  $£27 \ \, \text{Bottle}$ 

### Bottega Poeti Rosé Prosecco DOC 20cl, Italy

Fresh summer berries with hints of apple, white peach and citrus with a lively finish  ${\textstyle \pm 11} \; {\rm Bottle} \;$ 

#### Bottega Gold Prosecco Brut 20cl, Italy

Concentrated flavours of golden apple, Williams pear, acacia flowers and Lily of the valley
£11 Bottle

#### Louis Dornier et Fils Brut, France

A light, fresh and youthful Champagne with toasty notes and a long, crisp finish  $£50 \; \text{Bottle}$ 

#### More drinks overleaf

125ml glasses are available on all wines by the glass.

Prices include VAT at the current rate.

### **SOFT DRINKS**

Franklin & Sons Cola 275ml £3.5
Franklin & Sons Lemonade 200ml £3
Franklin & Sons Ginger Beer 200ml £3
Franklin & Sons Elderflower Tonic 200ml £3
Franklin & Sons Rose Lemonade 275ml £3.5

### **ALCOHOL FREE**

Peroni Nastro Azzuro (0.0%) £5.5 Brooklyn Special Effects (0.0%) £5.5 Guinness 0.0 (0.0%) £5.5 Magners Cider (0.0%) £5.5

### **CRAFT BOTTLED BEER**

Menabrea Blonde (4.8 ABV) £5.5 Brewdog Punk IPA (5.4 ABV) £5.5 Goose Island IPA (5.9 ABV) £5.5 Brooklyn Lager (4.6 ABV) £5.5 Singha Lager (5.0 ABV) £5.5

To order room service, please dial the number outlined in your welcome letter from your bedroom phone

Room service is available from 12 noon – 9.30pm (24) Dishes available 24 hours

Please note an additional £6 will be added to your bill as a tray charge





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