

FOOD AVAILABLE 24-7

CHICKEN TIKKA MASALA CURRY

Tender chicken breast pieces, creamy tikka masala sauce and rice (841 kcal) • 16.5

PULLED BEEF CHILLI

Shredded beef brisket, cannellini and kidney beans, spiced tomato sauce and rice (670 kcal) • 16.5

ABERDEEN ANGUS BEEF LASAGNE

Pea shoots (721 kcal) • 16.5

SINGAPORE NOODLES

Egg noodles, mixed vegetables, spicy sauce, chilli, pea shoots (v) (856 kcal) • 15.5

VEGAN COTTAGE PIE

Green lentils, sweet potato, carrot and swede topped with crushed new potatoes, chives and pea shoots (vE) (424 kcal) • 15.5

MARGHERITA PIZZA

Classic tomato and mozzarella (v) (971 kcal) • 15.5

PEPPERONI PIZZA

Pepperoni, tomato and mozzarella (1135 kcal) • 17

MAC & CHEESE

Creamy macaroni and cheese, pea shoots (v) (553 kcal) • 15.5

RED THAI VEGETABLE CURRY

An authentic-style curry sauce with coconut, red peppers, red and green chilli, garlic, Thai basil and rice (vE) (708 kcal) • 15.5

VEGAN SWEET POTATO AND THREE BEAN CHILLI

Black turtle, haricot and pinto beans, red peppers, sweet potato, spiced tomato sauce and rice (vE) (511 kcal) • 15.5

SANDWICHES

White or brown bloomer bread, butter and a choice of filling, served with salted crisps • 9.5

Chicken Tikka (412 kcal)

Tuna Mayo (249 kcal)

Egg Mayo (v) (494 kcal)

Cheese & Onion (v) (249 kcal)

JUDE'S ICE CREAM

Pick your perfect tub: truly chocolate / vegan vanilla (vE) / strawberries and cream (v) / vegan salted caramel (vE) / mango sorbet (v) / black coconut (v) • 5

*Our full menu is available during select hours.
Please contact In-Room Dining to place your order.*

Adults need around 2000 kcal a day.

Key: (v) – Suitable For vegetarians (vE) – Suitable For vegans

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.



Follow and tag @tasteofhilton #tasteofhilton

BECAUSE, WHY NOT?

DRINKS AVAILABLE 24-7

SPIRITS

BEEFEATER LONDON DRY GIN	10.5
HAVANA CLUB 3 YEAR OLD RUM	10.5
ABSOLUT VODKA	11.5
JAMESON IRISH WHISKEY	11.6
OLMECA BLANCO TEQUILA	10.5

BEER AND CIDER

GOOSE ISLAND IPA 5.9% 330ml	6.2
CORONA 4.5% 330ml	5.8
PERONI 5.1% 330ml	6.2
DOOM BAR 4.0% 500ml	6.4
BUDWEISER 4.5% 330ml	5.8
BUD ZERO 0% 330ml	5.0
ORCHARD PIG CIDER 4.5% 500ml	6.3

SOFTS

COKE 330ml	4.5
DIET COKE / COKE ZERO / SPRITE ZERO 330ml	4.4
MIXER: COKE / DIET COKE 200ml	4.0 / 3.8
RED BULL / RED BULL SUGAR FREE 250ml	4.5 / 4.4
FRANKLIN & SONS 200ml Natural Tonic / Light Tonic / Sicilian Lemon Tonic	4.0
APPLETISER 275ml	4.5
FRANKLIN & SONS 275ml Raspberry Lemonade / Elderflower Lemonade	4.0
CAPRI-SUN 200ml	1.7
WATER 330ml / 750ml	3.0 / 5.0

*See our full menu for a great selection of wines and more.
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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 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request. 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.

BAR BITES

SMALL BITES

MIXED OLIVES

Marinated mixed olives, sun blushed tomatoes (vE) (172 kcal) • 6

ROASTED SWEET CORN RIBS

Maple and harissa glaze, harissa mayo (vE) (391 kcal) • 8.5

MAC AND CHEESE

Double cheese macaroni, crispy breadcrumb topping (v) (576 kcal) • 6

TRUFFLE FRIES

Fries, black truffle oil, parmesan (501 kcal) • 6

BIG BITES

NACHOS

Beetroot, linseed and turmeric tortillas, jalapeños, cheese, salsa, guacamole, sour cream (v) (1115 kcal) • 9

KOREAN PORK BELLY BITES

Boneless pork pieces, sweet and spicy gochujang sauce, toasted seeds (637 kcal) • 9

HALLOUMI FRIES

Beetroot tzatziki, toasted seeds (v) (347 kcal) • 9

GOCHUJANG CAULIFLOWER WINGS

Toasted seeds, pea shoots (vE) (631 kcal) • 8.5

TANGY BBQ WINGS

Ranch dressing, pea shoots (772 kcal) • 9

VEGAN POPCORN CHICK'N

With vegan mayo (vE) (567 kcal) • 8.5

CHOOSE ANY THREE* BIG BITES FOR £25

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SANDWICHES

CHICKEN CLUB SANDWICH

Grilled chicken, bacon, mayo, gem lettuce, tomato chutney, lightly toasted bloomer bread, fries or chunky chips (865 kcal) • 16

GRILLED CHEESE TOASTIE

Toasted bloomer bread, smoked cheddar, pickles, fries (v) (740 kcal) • 10
add bacon (123 kcal) +1.5

VEGAN BBQ CHICK'N WRAP

With vegan popcorn chick'n, gem lettuce, BBQ sauce, vegan mayo, crispy fried onions, fries (vE) (771 kcal) • 14.5

HONEY ROAST HAM AND TOMATO SANDWICH

Honey roasted ham, tomato, gem lettuce, butter, bloomer bread, root vegetable crisps (524 kcal) • 9.5

SMOKED CHEDDAR AND SWEET PICKLE SANDWICH

Smoked cheddar, Branston pickle, gem lettuce, butter, bloomer bread, root vegetable crisps (v) (747 kcal) • 9.5

TUNA MAYO SANDWICH

Tuna, mayo, cucumber, butter, bloomer bread, root vegetable crisps (574 kcal) • 9.5



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GOCHUJANG CAULIFLOWER WINGS

Toasted seeds, pea shoots
(VE) (631 kcal) • 8.5

ROASTED SWEET CORN RIBS

Maple and harissa glaze,
harissa mayo (VE) (391 kcal) • 8.5

POTTED CHICKEN LIVER PARFAIT

Caramelised onion chutney,
toasted sourdough (492 kcal) • 9

GREEN GYOZA

Veggie gyoza, seaweed salad,
kimchi, red pepper, teriyaki
dipping sauce (VE) (228 kcal) • 9

BAKED SOMERSET CAMEMBERT

Honey, thyme, garlic, caramelised
onion chutney, toasted sourdough
(serves 1-2 people, allow 15 minutes
to prepare) (V) (938 kcal) • 14

TANGY BBQ WINGS

Ranch dressing, pea shoots
(772 kcal) • 9

**LAYERED SMOKED SALMON
AND HORSERADISH**

Pickled fennel, chicory, tabbouleh,
sourdough crisp (372 kcal) • 10

SOUP OF THE DAY

Ask your server for today's
seasonal soup (V) (223 kcal) • 9

80% DIRTY BURGER

Two prime beef patties,
smoked cheddar, BBQ relish,
ranch dressing, gem lettuce,
tomato, pickles, brioche bun,
giant onion ring, fries
(1062 kcal) • 19.5
• **ADD** bacon (123 kcal) +1.5

GRILLED CAJUN CHICKEN BURGER

Cajun spiced chicken breast,
chipotle mayo, ranch dressing,
tomato, gem lettuce, brioche bun,
giant onion ring, fries
(863 kcal) • 19.5
• **ADD** bacon (123 kcal) +1.5

PLANT BURGER

Grilled plant-based patty,
vegan mayo, BBQ relish, tomato,
gem lettuce, beetroot and linseed
bun, giant onion ring, fries
(VE) (872 kcal) • 18.5

SWEET POTATO & RED ONION TART

Toasted seeds, hasselback
potatoes, rainbow baby carrots,
fine beans, tomato sauce
(VE) (383 kcal) • 18

CAESAR SALAD

Gem lettuce, Caesar dressing,
anchovies, croutons, Italian hard
cheese (535 kcal) • 14
• **ADD** chicken (338 kcal) +5.5
• **ADD** halloumi (V) (391 kcal) +5.5

FRESH LINGUINE

And a sauce of your choice • 16.5
Tomato & Mascarpone: (V) (674 kcal),
Mushroom & Truffle: (V) (652 kcal),
Carbonara: (1055 kcal)
• **ADD** chicken (300 kcal) +5.5

225g BRITISH SIRLOIN
(674 kcal) • 29.5

280g BRITISH RIB EYE
(770 kcal) • 29.5

**700g BLIXES FARM, CHELMSFORD
PORK TOMAHAWK**
(1992 kcal) • 31.5

with grilled flat mushroom,
roasted tomato, chunky chips

ADD a sauce • +1.5

peppercorn (173 kcal),
red wine gravy (121 kcal),
signature steak sauce (145 kcal)

BATTERED COD AND CHIPS

North Atlantic cod fillet, crushed
peas, chunky chips, tartare sauce
(1159 kcal) • 21

CHICKEN MURGH MAKHANI

Creamy chicken curry, basmati
rice, sourdough naan bread,
poppadom, mango chutney
(776 kcal) • 19.5

PAN FRIED SEA BASS

Cavolo Nero, hasselback potatoes,
rainbow baby carrots, lemon oil,
grilled lemon (598 kcal) • 22.5

PERI-PERI HALF CHICKEN

Grilled half chicken, peri-peri
sauce, slaw, fries
(1125 kcal) • 21

BRITISH STEAK & ALE POT PIE

Creamy mash, cavolo nero,
red wine gravy (1354 kcal) • 18.5

ROASTED CELERIAC STEAK

Mushrooms, cavolo nero, tenderstem
broccoli, rainbow baby carrots,
tabbouleh (VE) (549 kcal) • 18

STONE BAKED MARGHERITA PIZZA

Classic tomato and mozzarella
(V) (572 kcal) • 15.5

ADD pepperoni (137 kcal),
ham (67 kcal), chicken (86 kcal),
tuna (49 kcal), anchovies (82 kcal)
• +1.5 each

ADD jalapeños (13 kcal),
semi-dried tomatoes (52 kcal)
olives (119 kcal), peppers (10 kcal),
red onion (17 kcal), mushrooms (3 kcal)
• +1 each

ADD A DIP chipotle BBQ (62 kcal),
ranch (238 kcal), garlic aioli (89 kcal)
• +1 each

SIDES

Roasted garlic sourdough flatbread
(V) (515 kcal) • 5

Chunky chips (VE) (186 kcal) • 5

Skin on fries (VE) (186 kcal) • 5

Truffle and parmesan fries
(501 kcal) • 6

Onion rings (VE) (433 kcal) • 5

Steamed vegetables (VE) (57 kcal) • 5

Mixed leaf salad (VE) (40 kcal) • 5

Cavolo nero, garlic, chilli
(VE) (49 kcal) • 5

Mac and cheese (V) (576 kcal) • 6

INVISIBLE CHIPS* (0 kcal) • 3

*Donations go to Hospitality Action
www.hospitalityaction.org.uk

CHOCOLATE TRUFFLE TORTE

With cherry compote
(VE) (535 kcal) • 9

RED VELVET CHEESECAKE

With pouring cream
(V) (340 kcal) • 9

**BRAEBURN APPLE & BLACKBERRY
FLAPJACK CRUMBLE**

With vanilla custard
(V) (1024 kcal) • 9

SPICED CHURROS

With warm chocolate sauce
(V) (590 kcal) • 8

BRITISH CHEESEBOARD

Soft and creamy Button Mill,
bright and zingy Blacksticks Blue,
classic hard cheese Sunday Best,
grapes, selection of biscuits,
apple, date and tamarind chutney
(V) (549 kcal) • 12.5

VEGAN SALTED CARAMEL AFFOGATO

With caramelised biscuit crumb
(VE) (184 kcal) • 9

JUDE'S ICE CREAM

Britain's first carbon negative
ice cream company. Ask for today's
selection of flavours (V)
(40 kcal per scoop) • 3 per scoop

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Adults need around 2000 kcal a day

DIETARY KEY:

(V) Suitable for Vegetarians
(VE) Suitable for Vegans

LITTLE EXPLORERS

UP TO 12 YEARS OLD

MAINS

8" MARGHERITA PIZZA

Classic tomato and mozzarella
(v) (490 kcal) • 7.5

FISH AND CHIPS

Crispy battered cod with
chunky chips and tenderstem
broccoli (555 kcal) • 8.5

CRISPY CHICKEN STRIPS

With chunky chips and tenderstem
broccoli (557 kcal) • 7.5

TOMATO PASTA

With our "secret veg" tomato sauce
and mild cheese (v) (362 kcal) • 7.5

VEGAN POPCORN CHICK'N

With chunky chips and ketchup
(vE) (540 kcal) • 7.5

BEANS ON TOAST

A classic kids favourite
(v) (291 kcal) • 6

DESSERT

SEASONAL FRUIT BOWL

A selection of cut seasonal fruit favourites (v) (60 kcal) • 3.5

**ADD A CAPRI-SUN FOR £1.5 WITH
ANY LITTLE EXPLORERS MENU ORDER**



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GIN & TONIC

GIN

**BEEFEATER LONDON
DRY GIN 10.5**

*Suggested pairing: Schweppes Signature
Collection Crisp Tonic and Lemon*

**BEEFEATER BLOOD
ORANGE GIN 10.5**

*Suggested pairing: Schweppes Signature
Collection Crisp Tonic and orange*

BOMBAY SAPPHIRE 11.5

*Suggested pairing: Franklin & Sons
Natural Tonic and lime*

HENDRICK'S GIN 12.5

*Suggested pairing: Schweppes Signature
Collection Quenching Cucumber tonic
and cucumber*



**WHITLEY NEILL
RHUBARB & GINGER 11.5**

*Suggested pairing: Franklin & Sons
Natural Tonic and lime*

**MALFY GIN ROSA
PINK GRAPEFRUIT 11.5**

*Suggested pairing: Franklin & Sons
Sicilian Lemon Tonic and lemon*

THE BOTANIST ISLAY DRY GIN 11.5

*Suggested pairing: Franklin & Sons
Natural Tonic and lime*

PLYMOUTH GIN 11.5

*Suggested pairing: Franklin & Sons
Natural Tonic and lemon*

MONKEY 47 GIN 13.5

*Suggested pairing: Schweppes Signature
Collection Crisp Tonic and lime*

**CLIMATE
POSITIVE**

NÀDAR GIN 12.5

*Suggested pairing: Franklin & Sons
Natural Tonic and lemon*

CEDER'S CLASSIC 0% (4 KCAL) 7.5

Suggested pairing: Franklin & Sons Natural Tonic



TONIC

**SCHWEPPE'S SIGNATURE
COLLECTION 200ml 3.8**

*Crisp Tonic / Light Tonic /
Quenching Cucumber Tonic*

FRANKLIN & SONS 200ml 4

*Natural Tonic / Light Tonic /
Sicilian Lemon Tonic*

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COCKTAILS

N° 1

APEROL SPRITZ

The classic Italian aperitif. Aperol, Prosecco and soda water • 11



N° 4

OLD FASHIONED

A classic American cocktail with Woodford Reserve Bourbon Whiskey, orange and cherry aromatics and barrel-aged bitters • 11



N° 7



PASSION STAR MARTINI

Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • 11

N° 2

STRAWBERRY SPRITZ

Vibrant Beekeeper Pink Strawberry Gin with lemonade, topped with Prosecco • 11



N° 5

ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • 11



N° 8

ORANGE HIGHBALL

Jameson Orange, Angostura Bitters and lemonade served long over ice • 11

N° 3

ENGLISH GARDEN FIZZ

A delicious combination of Beekeeper Gin and St Germain Elderflower liqueur, served long with Appletiser and fresh mint and lime • 11



N° 6

MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint • 11



N° 9



PIÑA COLADA

First created at the Hilton Beachcomber hotel in Puerto Rico in 1954, a tropical blend of coconut cream, Malibu and pineapple • 11

LOW AND ZERO-PROOF COCKTAILS



N° 10

LILLET SPRITZ

Less than 5%

This classic French cocktail pairs Lillet Blanc and Franklin & Sons tonic with a garnish of mint and cucumber • 11

N° 11

LYRE'S AMALFI SPRITZ 0%

The essence of a classic Italian spritz with zero alcohol. Gently bitter, bubbly, and oh-so drinkable (73 kcal) • 7



N° 12

LYRE'S NOJITO 0%

This is a great twist on the mojito – long, minty and refreshing – an easy sipper (193 kcal) • 7



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BOTTLE
175ML
250ML

WHITE

27.5 6.9 9.8

PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY)
Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.

29.5 7.4 10.5

PINOT GRIGIO, VITA (ITALY)
Light and fresh with subtle citrus fruit flavours and a hint of pear.

30.5 7.7 11

SAUVIGNON BLANC, SANTA RITA (CHILE)
Refreshing and juicy with lively citrus and elderflower flavours.

34 - -

ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN)
Citrusy and refreshing with a hint of sweet spice and dried fruit.

39 - -

GAVI, CA' BIANCA (ITALY)
Dry minerality with white flower and green fruit aromas. If you like Pinot Grigio, you'll love this.

41 - -

PICPOUL DE PINET, PETITE RONDE (FRANCE)
Zesty citrus and stone fruit flavours with floral notes.

28.5 - -

CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA)
Sunshine in a glass! Fruity and very refreshing.

31.5 7.9 11.3

CHARDONNAY, THE PICK (AUSTRALIA)
Fresh and fruity white, with a hint of vanilla and brioche.

29.5 - -

SAUVIGNION BLANC, DASHWOOD (MARLBOROUGH, NEW ZEALAND)
Brimming with refreshing citrus and tropical flavours, married with grassy herbaceousness.

41 - -

CHARDONNAY, VIDAL RESERVE (HAWKE'S BAY, NEW ZEALAND)
Beautifully balanced with ripe tropical fruit flavours, a complex minerality and elegant finish.

42 - -

CHABLIS, LES SARMENTS (FRANCE)
Dry and lively with citrus and white blossom notes backed by a finish tinged with minerality.

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BOTTLE

175ML

250ML

RED

30.5	-	-	MERLOT, SANTA RITA (CHILE) <i>Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.</i>
27.5	6.9	9.8	SALICE SALENTINO, AMODO (ITALY) <i>Fruit-packed, juicy and smooth with a hint of smoke.</i>
40	10	14.3	PINOT NOIR, ERRÁZURIZ (CHILE) <i>Vibrant cherry and strawberry notes. Aged in French oak barrels which adds complexity and weight to the palate.</i>
27.5	-	-	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) <i>Bright, fresh and juicy. Bursting with spicy blackcherry fruit.</i>
42	-	-	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE) <i>Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.</i>
31.5	7.9	11.3	SHIRAZ, THE PICK (AUSTRALIA) <i>Soft, dark and spicy red fruits with a pinch of black pepper.</i>
35	8.8	12.4	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA) <i>Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.</i>
35	-	-	RIOJA RESERVA, MARQUÉS DE MORANO (SPAIN) <i>Fruity and smooth. A mature, graceful wine with a long, lingering, velvety style.</i>
31.5	-	-	CABERNET SAUVIGNON, THE MANOR, NEDERBURG (SOUTH AFRICA) <i>Ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.</i>
39	-	-	CÔTES DU RHÔNE, GENTILHOMME, OGIER (FRANCE) <i>Subtle oak and bright flavours of black plum, blackberry and ink.</i>
45	-	-	BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT (FRANCE) <i>Fruity, floral and easy drinking with blackberry bramble and pomegranate flavours.</i>

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BOTTLE 125ML 250ML

CHAMPAGNE

72	14	–	POMMERY BRUT ROYAL NV (FRANCE) <i>Lively, refreshing and vivacious with lovely citrus and apple fruit characters.</i>
82	–	–	TAITTINGER BRUT RÉSERVE NV (FRANCE) <i>Delicate, elegant and well-balanced with fresh citrus, hints of biscuit and brioche.</i>
78	–	–	POMMERY BRUT ROSÉ NV (FRANCE) <i>Delightfully soft, romantic and refreshing with gentle, caressing red fruits.</i>
97	–	–	BOLLINGER ROSÉ NV (FRANCE) <i>Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!</i>

SPARKLING

39.5	8.5	–	PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY) <i>Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours</i>
40	8.6	–	PROSECCO ROSÉ EXTRA DRY, IL BACO DA SETA (ITALY) <i>Soft and flavourful with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.</i>
51	–	–	GREYFRIARS CUVÉE BRUT (ENGLAND) <i>Using the same grape varieties as Champagne, dry, refreshing and with persistent citrus characters.</i>
53	–	–	LOUIS POMMERY ENGLAND BRUT (HAMPSHIRE, ENGLAND) <i>A classy toasty English fizz from the house of Champagne Pommery. Complex and elegant.</i>

BOTTLE 175ML 250ML

ROSÉ

33	8.2	11.7	ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE) <i>Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.</i>
28.5	7.2	10	ZINFANDEL ROSÉ, RUGGED RIDGE (CALIFORNIA, USA) <i>Medium-sweet pink with sweet raspberry, watermelon and strawberry flavours.</i>
44	–	–	CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON (FRANCE) <i>Pale pink with fresh aromas of peach and pear and a well-balanced palate.</i>

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SPIRITS

HAVANA CLUB 3 YEAR OLD	10.5	RUM
HAVANA CLUB 7 YEAR OLD	11.5	
DEAD MAN'S FINGERS SPICED	13.5	
APPLETON ESTATE 12 YEAR OLD	17.5	
ABSOLUT	11.5	VODKA
NADAR VODKA <u>CLIMATE POSITIVE</u>	13.0	
ABSOLUT ELYX	15.0	
GREY GOOSE	16.4	
MARTELL VS	13.5	COGNAC
COURVOISIER VSOP	16.0	
MARTELL VSOP	16.0	
OLMECA BLANCO	10.5	TEQUILA
OLMECA REPOSADO	11.5	
PATRON SILVER	16.0	
VIVIR CAFÉ	15.0	
MALIBU	10.0	LIQUEURS
ARCHERS PEACH SCHNAPPS	10.0	
KAHLÚA	10.4	
DISARONNO AMARETTO	12.0	
JÄGERMEISTER	12.0	
BAILEYS IRISH CREAM	14.0	

Adults need around 2000 kcal a day.

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. All spirit measures are 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of age will be required upon delivery. 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.

WHISKY / WHISKEY

BALLANTINE'S FINEST	10.5	BLENDS	SCOTTISH
MONKEY SHOULDER	11.5		
JOHNNIE WALKER BLACK	12.0		
CHIVAS REGAL 12 YEAR OLD	12.0		
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ABERLOUR 12 YEAR OLD (SPEYSIDE)	13.5	SINGLE MALTS	
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)	14.0		
GLEMORANGIE ORIGINAL (HIGHLAND)	14.0		
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	14.0		
LAPHROAIG 10 YEAR OLD (ISLAY)	15.2		
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	15.4		
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	16.0		
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	16.0		
BOWMORE 15 YEAR OLD (ISLAY)	16.0		
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JAMESON	11.6	EIRE	REST OF THE WORLD
JAMESON ORANGE	11.8		
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JIM BEAM WHITE	12.5	USA	
JACK DANIEL'S	13.0		
MAKER'S MARK	13.0		
WOODFORD RESERVE	14.0		
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SUNTORY TOKI	15.0	JAPAN	

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BEER

BUDWEISER 4.5% 330ml	5.8
BUD ZERO 0% 330ml ZERO-PROOF	5.0
CORONA 4.5% 330ml	5.8
PERONI 5.0% 330ml	6.2
PERONI GLUTEN FREE 5.1% 330ml	6.2
PERONI NASTRO AZZURRO 0.0% 330ml ZERO-PROOF	5.4
BROOKLYN SPECIAL EFFECTS 0.4% 330ml LOW-PROOF	5.3
GOOSE ISLAND IPA 5.9% 330ml	6.2
INNIS & GUNN MANGOES ON THE RUN IPA 5.0% 440ml	6.2
DOOM BAR 4.0% 500ml	6.4
Ask your server for a selection of draught beers	

CIDER

ORCHARD PIG 4.5% 500ml	6.3
ASPALL 5.5% 330ml	6.2
REKORDERLIG 4% 500ml	6.7
Strawberry & Lime / Passion fruit	

SOFTS

COKE 330ml	4.5
DIET COKE / COKE ZERO / SPRITE ZERO 330ml	4.4
MIXER: COKE / DIET COKE 200ml	4.0 / 3.8
RED BULL / RED BULL SUGAR FREE 250ml	4.5 / 4.4
APPLETISER 275ml	4.5
FRANKLIN & SONS 275ml	4.0
Raspberry Lemonade / Elderflower Lemonade	
CAPRI-SUN 200ml	1.7
WATER 330ml / 750ml	3.0 / 5.0

HOT

ESPRESSO (6 kcal)	3.8	EXTRAS	0.5
DOUBLE ESPRESSO (12 kcal)	4.4	Whipped cream (52 kcal) / Shot of espresso (6 kcal) / Flavoured syrups: caramel (110 kcal), hazelnut (90 kcal), vanilla (90 kcal)	
AMERICANO (12 kcal)	4.4		
CORTADO (24 kcal)	4.4		
MACCHIATO (39 kcal)	4.4		
FLAT WHITE (72 kcal)	4.5	HOPE & GLORY TEA	FROM 3.8
CAPPUCCINO (163 kcal)	4.5	English Breakfast / Earl Grey / Chaquing Green / Peppermint / Red Velvet / Jasmine Pearls.	
LATTE (163 kcal)	4.5	We have a wide range of teas available, including decaffeinated and fruit infusions (19 kcal).	
MOCHA (152 kcal)	4.5	Please ask your server for options.	
ICED COFFEE (144 kcal)	4.7		
HOT CHOCOLATE (152 kcal)	4.7		

(Tea, coffee & hot drink kcal calculated using semi skimmed dairy milk*
 - for other milk combinations, please request the kcal matrix)

Adults need around 2000 kcal a day.

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. All beers on this menu contain between 4% and 6% alcohol by volume, unless otherwise stated. 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.