

# 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

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.

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# BECAUSE, WHY NOT?

DRINKS AVAILABLE 24-7

## SPIRITS

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BEEFEATER LONDON DRY GIN	9.5
HAVANA CLUB 3 YEAR OLD RUM	9.5
ABSOLUT VODKA	10.5
JAMESON IRISH WHISKEY	10.6
OLMECA BLANCO TEQUILA	9.5

## BEER AND CIDER

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GOOSE ISLAND IPA 5.9% 330ml	6.0
CORONA 4.5% 330ml	5.6
PERONI 5.1% 330ml	5.8
DOOM BAR 4.0% 500ml	6.4
BUDWEISER 4.5% 330ml	5.6
BUD ZERO 0% 330ml	4.8
ORCHARD PIG CIDER 4.5% 500ml	5.8

## SOFTS

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COKE 330ml	4.1
DIET COKE / COKE ZERO / SPRITE ZERO 330ml	4.0
MIXER: COKE / DIET COKE 200ml	3.5 / 3.3
RED BULL / RED BULL SUGAR FREE 250ml	4.1 / 4.0
FRANKLIN & SONS 200ml Natural Tonic / Light Tonic / Sicilian Lemon Tonic	3.5
APPLETISER 275ml	4.1
FRANKLIN & SONS 275ml Raspberry Lemonade / Elderflower Lemonade	3.5
CAPRI-SUN 200ml	1.7
WATER 330ml / 750ml	3.0 / 5.0

*See our full menu for a great selection of wines and more.  
Please contact In-Room Dining to place your order.*

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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

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### MIXED OLIVES

Marinated mixed olives, sun blushed tomatoes (vE) (172 kcal) • 5.5

### ROASTED SWEET CORN RIBS

Maple and harissa glaze, harissa mayo (vE) (391 kcal) • 8

### 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

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### NACHOS

Beetroot, linseed and turmeric tortillas, jalapeños, cheese, salsa, guacamole, sour cream (v) (1115 kcal) • 8.5

### KOREAN PORK BELLY BITES

Boneless pork pieces, sweet and spicy gochujang sauce, toasted seeds (637 kcal) • 8.5

### HALLOUMI FRIES

Beetroot tzatziki, toasted seeds (v) (347 kcal) • 8.5

### GOCHUJANG CAULIFLOWER WINGS

Toasted seeds, pea shoots (vE) (631 kcal) • 8

### TANGY BBQ WINGS

Ranch dressing, pea shoots (772 kcal) • 8.5

### VEGAN POPCORN CHICK'N

With vegan mayo (vE) (567 kcal) • 8

**CHOOSE ANY THREE\* BIG BITES FOR £24**

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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

**ROASTED SWEET CORN RIBS**

Maple and harissa glaze,  
harissa mayo (VE) (391 kcal) • 8

**POTTED CHICKEN LIVER PARFAIT**

Caramelised onion chutney,  
toasted sourdough (492 kcal) • 8.5

**GREEN GYOZA**

Veggie gyoza, seaweed salad,  
kimchi, red pepper, teriyaki  
dipping sauce (VE) (228 kcal) • 8.5

**BAKED SOMERSET CAMEMBERT**

Honey, thyme, garlic, caramelised  
onion chutney, toasted sourdough  
(serves 1-2 people, allow 15 minutes  
to prepare) (V) (938 kcal) • 13.5

**TANGY BBQ WINGS**

Ranch dressing, pea shoots  
(772 kcal) • 8.5

**LAYERED SMOKED SALMON  
AND HORSERADISH**

Pickled fennel, chicory, tabbouleh,  
sourdough crisp (372 kcal) • 9.5

**SOUP OF THE DAY**

Ask your server for today's  
seasonal soup (V) (223 kcal) • 8.5

**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) • 18.5  
• **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) • 18.5  
• **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) • 17

**CAESAR SALAD**

Gem lettuce, Caesar dressing,  
anchovies, croutons, Italian hard  
cheese (535 kcal) • 13  
• **ADD** chicken (338 kcal) +5.5  
• **ADD** halloumi (V) (391 kcal) +5.5

**FRESH LINGUINE**

And a sauce of your choice • 15.5  
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) • 20

**CHICKEN MURGH MAKHANI**

Creamy chicken curry, basmati  
rice, sourdough naan bread,  
poppadom, mango chutney  
(776 kcal) • 18.5

**PAN FRIED SEA BASS**

Cavolo Nero, hasselback potatoes,  
rainbow baby carrots, lemon oil,  
grilled lemon (598 kcal) • 21.5

**PERI-PERI HALF CHICKEN**

Grilled half chicken, peri-peri  
sauce, slaw, fries  
(1125 kcal) • 20

**BRITISH STEAK & ALE POT PIE**

Creamy mash, cavolo nero,  
red wine gravy (1354 kcal) • 17.5

**ROASTED CELERIAC STEAK**

Mushrooms, cavolo nero, tenderstem  
broccoli, rainbow baby carrots,  
tabbouleh (VE) (549 kcal) • 17

**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](http://www.hospitalityaction.org.uk)

**CHOCOLATE TRUFFLE TORTE**

With cherry compote  
(VE) (535 kcal) • 8.5

**RED VELVET CHEESECAKE**

With pouring cream  
(V) (340 kcal) • 8.5

**BRAEBURN APPLE & BLACKBERRY  
FLAPJACK CRUMBLE**

With vanilla custard  
(V) (1024 kcal) • 8.5

**SPICED CHURROS**

With warm chocolate sauce  
(V) (590 kcal) • 7.5

**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

**VEGAN SALTED CARAMEL AFFOGATO**

With caramelised biscuit crumb  
(VE) (184 kcal) • 8.5

**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

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. Add under allergen disclaimer. All our steaks are listed with uncooked weights. 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.

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

### **FISH AND CHIPS**

Crispy battered cod with  
chunky chips and tenderstem  
broccoli (555 kcal) • 8

### **CRISPY CHICKEN STRIPS**

With chunky chips and tenderstem  
broccoli (557 kcal) • 7

### **TOMATO PASTA**

With our "secret veg" tomato sauce  
and mild cheese (v) (362 kcal) • 7

### **VEGAN POPCORN CHICK'N**

With chunky chips and ketchup  
(vE) (540 kcal) • 7

### **BEANS ON TOAST**

A classic kids favourite  
(v) (291 kcal) • 5.5

## 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 9.5**

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

**BEEFEATER BLOOD  
ORANGE GIN 9.5**

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

**BOMBAY SAPPHIRE 10.5**

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

**HENDRICK'S GIN 11.5**

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



**WHITLEY NEILL  
RHUBARB & GINGER 10.5**

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

**MALFY GIN ROSA  
PINK GRAPEFRUIT 10.5**

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

**THE BOTANIST ISLAY DRY GIN 10.5**

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

**PLYMOUTH GIN 10.5**

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

**MONKEY 47 GIN 12.5**

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

**CLIMATE  
POSITIVE**

**NÀDAR GIN 11.5**

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

**CEDER'S CLASSIC 0% (4 KCAL) 6.5**

*Suggested pairing: Franklin & Sons Natural Tonic*



## TONIC

**SCHWEPPE'S SIGNATURE  
COLLECTION 200ml 3.3**

*Crisp Tonic / Light Tonic /  
Quenching Cucumber Tonic*

**FRANKLIN & SONS 200ml 3.5**

*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 • **10.5**



N° 4

## OLD FASHIONED

A classic American cocktail with Woodford Reserve Bourbon Whiskey, orange and cherry aromatics and barrel-aged bitters • **10.5**



N° 7



## PASSION STAR MARTINI

Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • **10.5**

N° 2

## STRAWBERRY SPRITZ

Vibrant Beehive Pink Strawberry Gin with lemonade, topped with Prosecco • **10.5**



N° 5

## ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • **10.5**



N° 8

## ORANGE HIGHBALL

Jameson Orange, Angostura Bitters and lemonade served long over ice • **10.5**

N° 3

## ENGLISH GARDEN FIZZ

A delicious combination of Beehive Pink and St Germain Elderflower liqueur, served long with Appletiser and fresh mint and lime • **10.5**



N° 6

## MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint • **10.5**



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 • **10.5**

## 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 • **10.5**

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) • **6.5**



N° 12

## LYRE'S NOJITO 0%

This is a great twist on the mojito – long, minty and refreshing – an easy sipper (193 kcal) • **6.5**



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BOTTLE

175ML

250ML

## WHITE

26.5	6.7	9.4	<b>PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY)</b> <i>Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.</i>
28.5	7.2	10	<b>PINOT GRIGIO, VITA (ITALY)</b> <i>Light and fresh with subtle citrus fruit flavours and a hint of pear.</i>
29.5	7.4	10.5	<b>SAUVIGNON BLANC, SANTA RITA (CHILE)</b> <i>Refreshing and juicy with lively citrus and elderflower flavours.</i>
33	-	-	<b>ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN)</b> <i>Citrusy and refreshing with a hint of sweet spice and dried fruit.</i>
38	-	-	<b>GAVI, CA' BIANCA (ITALY)</b> <i>Dry minerality with white flower and green fruit aromas. If you like Pinot Grigio, you'll love this.</i>
40	-	-	<b>PICPOUL DE PINET, PETITE RONDE (FRANCE)</b> <i>Zesty citrus and stone fruit flavours with floral notes.</i>
27.5	-	-	<b>CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA)</b> <i>Sunshine in a glass! Fruity and very refreshing.</i>
30.5	7.7	11	<b>CHARDONNAY, THE PICK (AUSTRALIA)</b> <i>Fresh and fruity white, with a hint of vanilla and brioche.</i>
28.5	-	-	<b>SAUVIGNION BLANC, DASHWOOD (MARLBOROUGH, NEW ZEALAND)</b> <i>Brimming with refreshing citrus and tropical flavours, married with grassy herbaceousness.</i>
41	-	-	<b>CHARDONNAY, VIDAL RESERVE (HAWKE'S BAY, NEW ZEALAND)</b> <i>Beautifully balanced with ripe tropical fruit flavours, a complex minerality and elegant finish.</i>
42	-	-	<b>CHABLIS, LES SARMENTS (FRANCE)</b> <i>Dry and lively with citrus and white blossom notes backed by a finish tinged with minerality.</i>

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BOTTLE

175ML

250ML

## RED

29.5	-	-	<b>MERLOT, SANTA RITA (CHILE)</b> <i>Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.</i>
26.5	6.7	9.4	<b>SALICE SALENTINO, AMODO (ITALY)</b> <i>Fruit-packed, juicy and smooth with a hint of smoke.</i>
38	9.5	13.5	<b>PINOT NOIR, ERRÁZURIZ (CHILE)</b> <i>Vibrant cherry and strawberry notes. Aged in French oak barrels which adds complexity and weight to the palate.</i>
26	-	-	<b>MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY)</b> <i>Bright, fresh and juicy. Bursting with spicy blackcherry fruit.</i>
39	-	-	<b>CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE)</b> <i>Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.</i>
30.5	7.7	11	<b>SHIRAZ, THE PICK (AUSTRALIA)</b> <i>Soft, dark and spicy red fruits with a pinch of black pepper.</i>
34	8.4	12	<b>MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA)</b> <i>Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.</i>
34	-	-	<b>RIOJA RESERVA, MARQUÉS DE MORANO (SPAIN)</b> <i>Fruity and smooth. A mature, graceful wine with a long, lingering, velvety style.</i>
29.5	-	-	<b>CABERNET SAUVIGNON, THE MANOR, NEDERBURG (SOUTH AFRICA)</b> <i>Ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.</i>
38	-	-	<b>CÔTES DU RHÔNE, GENTILHOMME, OGIER (FRANCE)</b> <i>Subtle oak and bright flavours of black plum, blackberry and ink.</i>
43	-	-	<b>BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT (FRANCE)</b> <i>Fruity, floral and easy drinking with blackberry bramble and pomegranate flavours.</i>

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BOTTLE 125ML 250ML

## CHAMPAGNE

67 13.5 -

**POMMERY BRUT ROYAL NV (FRANCE)**

*Lively, refreshing and vivacious with lovely citrus and apple fruit characters.*

75 - -

**TAITTINGER BRUT RÉSERVE NV (FRANCE)**

*Delicate, elegant and well-balanced with fresh citrus, hints of biscuit and brioche.*

73 - -

**POMMERY BRUT ROSÉ NV (FRANCE)**

*Delightfully soft, romantic and refreshing with gentle, caressing red fruits.*

92 - -

**BOLLINGER ROSÉ NV (FRANCE)**

*Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!*

## SPARKLING

35 7.5 -

**PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY)**

*Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours*

36 7.6 -

**PROSECCO ROSÉ EXTRA DRY, IL BACO DA SETA (ITALY)**

*Soft and flavourful with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.*

46 - -

**GREYFRIARS CUVÉE BRUT (ENGLAND)**

*Using the same grape varieties as Champagne, dry, refreshing and with persistent citrus characters.*

53 - -

**LOUIS POMMERY ENGLAND BRUT (HAMPSHIRE, ENGLAND)**

*A classy toasty English fizz from the house of Champagne Pommery. Complex and elegant.*

BOTTLE 175ML 250ML

## ROSÉ

33 8.2 11.7

**ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE)**

*Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.*

27.5 6.9 9.7

**ZINFANDEL ROSÉ, RUGGED RIDGE (CALIFORNIA, USA)**

*Medium-sweet pink with sweet raspberry, watermelon and strawberry flavours.*

42 - -

**CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON (FRANCE)**

*Pale pink with fresh aromas of peach and pear and a well-balanced palate.*

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 wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT.

A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. Wine served in 125ml measures by request.

# SPIRITS

HAVANA CLUB 3 YEAR OLD	9.5	RUM
HAVANA CLUB 7 YEAR OLD	10.5	
DEAD MAN'S FINGERS SPICED	12.5	
APPLETON ESTATE 12 YEAR OLD	16.5	
ABSOLUT	10.0	VODKA
NADAR VODKA <u>CLIMATE POSITIVE</u>	12.0	
ABSOLUT ELYX	13.0	
GREY GOOSE	14.4	
MARTELL VS	11.5	COGNAC
COURVOISIER VSOP	14.0	
MARTELL VSOP	15.0	
OLMECA BLANCO	9.5	TEQUILA
OLMECA REPOSADO	10.5	
PATRON SILVER	15.0	
VIVIR CAFÉ	14.0	
MALIBU	9.0	LIQUEURS
ARCHERS PEACH SCHNAPPS	9.0	
KAHLÚA	9.4	
DISARONNO AMARETTO	11.0	
JÄGERMEISTER	11.0	
BAILEYS IRISH CREAM	13.0	

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## WHISKY / WHISKEY

BALLANTINE'S FINEST	9.5	BLENDS	SCOTTISH
MONKEY SHOULDER	10.0		
JOHNNIE WALKER BLACK	11.0		
CHIVAS REGAL 12 YEAR OLD	11.0		
.....			
ABERLOUR 12 YEAR OLD (SPEYSIDE)	12.5	SINGLE MALTS	
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)	12.8		
GLEMORANGIE ORIGINAL (HIGHLAND)	12.8		
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	13.0		
LAPHROAIG 10 YEAR OLD (ISLAY)	13.6		
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	13.6		
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	14.8		
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	14.8		
BOWMORE 15 YEAR OLD (ISLAY)	14.8	.....	
JAMESON	10.6	EIRE	REST OF THE WORLD
JAMESON ORANGE	10.8		
.....			
JIM BEAM WHITE	11.5	USA	
JACK DANIEL'S	12.4		
MAKER'S MARK	12.6		
WOODFORD RESERVE	13.0		
.....			
SUNTORY TOKI	14.0	JAPAN	

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**BEER**

BUDWEISER 4.5% 330ml	5.6
BUD ZERO 0% 330ml <b>ZERO-PROOF</b>	4.8
CORONA 4.5% 330ml	5.6
PERONI 5.0% 330ml	5.8
PERONI GLUTEN FREE 5.1% 330ml	5.8
PERONI NASTRO AZZURRO 0.0% 330ml <b>ZERO-PROOF</b>	5.0
BROOKLYN SPECIAL EFFECTS 0.4% 330ml <b>LOW-PROOF</b>	5.0
GOOSE ISLAND IPA 5.9% 330ml	6.0
INNIS & GUNN MANGOES ON THE RUN IPA 5.0% 440ml	6.0
DOOM BAR 4.0% 500ml	6.4
Ask your server for a selection of draught beers	

**CIDER**

ORCHARD PIG 4.5% 500ml	5.8
ASPALL 5.5% 330ml	5.8
REKORDERLIG 4% 500ml	6.4
Strawberry & Lime / Passion fruit	

**SOFTS**

COKE 330ml	4.1
DIET COKE / COKE ZERO / SPRITE ZERO 330ml	4.0
MIXER: COKE / DIET COKE 200ml	3.5 / 3.3
RED BULL / RED BULL SUGAR FREE 250ml	4.1 / 4.0
APPLETISER 275ml	4.1
FRANKLIN & SONS 275ml	3.5
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)

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