

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

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

SPRITZ

APEROL SPRITZ	11
STRAWBERRY SPRITZ	11
ENGLISH GARDEN FIZZ	11
LILLET SPRITZ Less than 5%	11
AMALFI SPRITZ 0% (73 kcal)	7

COCKTAILS

ESPRESSO MARTINI	11
PASSION STAR MARTINI	11
PIÑA COLADA	11
MOJITO	11

GIN (SEE BOTTOM OF MENU FOR TONICS)

BEEFEATER LONDON DRY GIN	10.5
HENDRICK'S GIN	12.5
MONKEY 47 GIN	13.5
PLYMOUTH GIN	11.5

BOTTLE 125ML 250ML CHAMPAGNE

72	14	—	POMMERY BRUT ROYAL NV (FRANCE) Lively, refreshing and vivacious with lovely citrus and apple fruit characters.
78	—	—	POMMERY BRUT ROSÉ NV (FRANCE) Delightfully soft, romantic and refreshing with gentle, caressing red fruits.

SPARKLING

39.5	8.5	—	PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY) Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours
53	—	—	LOUIS POMMERY ENGLAND BRUT (HAMPSHIRE, ENGLAND) A classy toasty English fizz from the house of Champagne Pommery. Complex and elegant.

BOTTLE 175ML 250ML WHITE

29.5	7.4	10.5	PINOT GRIGO, 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.
31.5	7.9	11.3	CHARDONNAY, THE PICK (AUSTRALIA) Fresh and fruity white, with a hint of vanilla and brioche.
34	—	—	ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN) Citrusy and refreshing with a hint of sweet spice and dried fruit.

ROSÉ

33	8.2	11.7	ROSÉ, LES GRAVIERES, DOMAINE GORDONNE, IGP VAR (FRANCE) Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
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RED

30.5	—	—	MERLOT, SANTA RITA (CHILE) Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.
27.5	—	—	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) Bright, fresh and juicy. Bursting with spicy black cherry fruit.
35	8.8	12.4	MALBEC, LUNA DEL SUR (ARGENTINA) Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.
31.5	7.9	11.3	SHIRAZ, THE PICK (AUSTRALIA) Soft, dark and spicy red fruits with a pinch of black pepper.

BEER AND CIDER

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

TONICS

SCHWEPES SIGNATURE COLLECTION 200ml Crisp Tonic / Light Tonic / Quenching Cucumber Tonic	3.8
FRANKLIN & SONS 200ml Natural Tonic / Light Tonic / Sicilian Lemon Tonic	4.0

SOFTS

COKE 330ml	4.5
DIET COKE 330ml / COKE ZERO 330ml	4.4
SPRITE ZERO 330ml	4.4
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



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Wine served in 125ml 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 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.

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Scan the QR code to view the full drinks list

