
Where our heart is...

*'Voyage' and her sister sculpture in
Vik on the south coast of Iceland
symbolise the bond created by more
than a thousand years of sea trading
between Hull and Iceland.*



All Day Dining Menu

Welcome

What takes your fancy today?

*There's something for everyone,
so please take a seat and
check out the menu.*

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Still have questions? We're here
to help you out, feel free to grab
any member of the team.

Where do I order?

*You can order from the bar, or
we'll take your order at your table,
whatever works best for you.*

Take-in or wait-in. Room service to suit you.

*Want to try our take-in service?
We're ready when you are, so give
us a call to place your order.*

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It's free to collect from our To Go Café
or we still offer traditional room service,
for a £5.00 tray charge between 11am-11pm.
Snacks are available 24/7 from our
To Go Café or via room service.

Kids eat free

T&Cs apply**

Wine offer

Buy two large glasses of wine and we'll give you the rest of the bottle for free!

A hunch for brunch?

Toasted roll with grilled back bacon313kcal

Toasted roll with grilled sausages360kcal

Toasted roll with thyme roasted mushroomsV343kcal

Top any roll with a fried eggV142kcal

Smashed avocado and poached egg on toasted bloomerV520kcal

6.50

6.50

6.00

1.50

7.50

Starters

Get started with a tasty plate or some nibbles to share.

Sticky chicken wings Buffalo – Frank’s® RedHot Sauce, drizzled with creamy ranch dressing GF 651kcal Thai – smothered in sweet chilli and honey sauce 761kcal Barbecue – hickory smoked barbecue sauce GF 683kcal	8.00	Crushed avocado and roast vine tomato bruschetta drizzled in chilli oil and finished with coriander 595kcal	7.75
Leek and potato soup served with warm crusty bread VE 24 229kcal	6.50	Loaded nachos topped with nacho cheese sauce, sour cream, guacamole, salsa, jalapeños and finished with melted cheese V GF 1124kcal	7.50
Crispy salt and pepper squid with a garlic and herb aioli dip and a wedge of lemon GF 552kcal	8.00	Harissa houmous served with warm flatbread VE 667kcal	7.00
King prawns and chorizo with a garlic and parsley butter, served with warm crusty bread 598kcal	9.00	Freshly made, hand coated halloumi fries served with a sweet chilli dipping sauce and sprinkled with coriander V 899kcal	8.00
Chicken liver and brandy pâté served with a toasted bloomer and caramelised red onion chutney 616kcal	7.00	Garlic mushroom bruschetta in creamy garlic sauce and finished with peppery rocket, served on toasted sour bread V 792kcal	7.50

Everyone’s favourites

Serving up a selection of all-time favourites from home and away.

Fish and chips lightly battered fish fillet served with chunky chips and mushy peas, finished with a tartar sauce GF 1083kcal	18.50	Chicken makhani curry served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney 968kcal	17.50
Smoked haddock, spring onion and mozzarella fishcakes served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge 667kcal	17.50	Penang vegetable curry coconut milk, chilli, lemon grass and ginger, served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney VE 816kcal	17.50
Steak and ale pie with buttered mashed potato, carrots, peas and rich gravy 1042kcal	18.50		

Pizza

Our 12” pizzas are freshly made and topped with tomato passata and grated mozzarella.

Margherita “The original” cheese and tomato V 24 1119kcal VE option available 1126kcal	14.50	Spicy meat chorizo, pepperoni and pulled barbecue beef, finished with red onion and jalapeños 24 1320kcal	17.00
Pepperoni spicy pepperoni topped with chilli flakes 24 1298kcal	16.00	Maryland grilled chicken, crispy bacon, sweetcorn and barbecue sauce 24 1253kcal	16.50
Ham and pineapple ham and sweet pineapple 24 1214kcal	16.00	Garden vine tomatoes, red onion, green peppers and a sweet red onion chutney V 24 1209kcal VE option available 1126kcal	16.00

Pasta and risotto

Classic beef lasagne served with a side salad topped with balsamic dressing 774kcal	16.00	Mushroom and dolcelatte cheese risotto topped with shaved Grana Padano, rocket and truffle oil V 581kcal	16.00
Spicy tomato penne tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated mozzarella 623kcal VE option available 620kcal	13.50	Add hot grilled chicken breast GF 226kcal 4.50 or grilled halloumi V GF 255kcal 4.00 Add garlic ciabatta slices V 587kcal 3.50	
Spinach and ricotta ravioli pomodoro and melted mozzarella, served with a side salad topped with balsamic dressing V 759kcal	15.00		

Salads

Our super-fresh salads make the perfect choice for a lighter and healthier meal.

Classic Caesar baby gem lettuce topped with crunchy croutons, Grana Padano shavings and creamy Caesar dressing 316kcal Add hot grilled chicken breast GF 226kcal 4.50 or grilled halloumi V GF 255kcal 4.00	13.00	Nourish bowl*** baby gem lettuce, rocket and kale topped with vine tomatoes, cucumber, avocado, edamame, red onion, quinoa and brown rice, drizzled in balsamic dressing VE GF 415kcal Add hot grilled chicken breast GF 226kcal 4.50 or grilled halloumi V GF 255kcal 4.00	14.00
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***For every dish sold, 50p will be donated to GiveWell. GiveWell supports charities that save or improve the most lives per pound, using the most up to date research and taking zero fees.

V vegetarian **VE** vegan **GF** gluten free **24** available 24 hours

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries.

From the grill

Steak house sirloin (227g/8ozs)* cooked to your liking and served with skin-on-fries, beer battered onion rings, grilled tomato and grilled mushrooms 1086kcal finished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal	30.00	Peri peri chicken fillet served with corn cob, chunky chips and a side salad, topped with balsamic dressing 680kcal	17.50
Sirloin and fries (227g/8ozs)* cooked to your liking and served with skin-on-fries GF 875kcal	24.00	Gammon steak (280g/10oz) served with fried eggs, chunky chips and garden peas GF 1320kcal	17.50
Add peppercorn sauce +77kcal or chimichurri sauce +464kcal	3.50 3.50	Seabass fillet* topped with a chimichurri dressing, served with baby potatoes and a side salad topped with balsamic dressing GF 619kcal	22.00

Burgers

Our burgers are served in a brioche style bun with mayonnaise, lettuce, tomato and red onion, with your choice of skin-on-fries +415kcal or side salad +35kcal.

Classic beef topped with crispy bacon and mature Cheddar 1028kcal	17.50	Buffalo chicken fillet grilled chicken tossed in Frank’s® RedHot Sauce 583kcal	17.50
Gourmet beef topped with pulled barbecue beef and mature Cheddar 1066kcal	19.50	Southern fried chicken crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce 917kcal	17.50
Black and blue topped with grilled bacon, blue cheese and sweet red onion chutney 1057kcal	18.50	Garden gourmet juicy plant-based burger, topped with a grilled flat mushroom and spicy tomato salsa VE 587kcal	17.50

Sides

Chunky chips 432kcal or skin-on-fries VE GF 415kcal	4.50	Sweet potato fries VE GF 407kcal	5.00
Buttered baby potatoes V GF 339kcal	4.50	Beer battered onion rings V 502kcal	5.00
Garlic ciabatta slices V 587kcal	4.50	Mini Caesar salad 207kcal	4.50
Steamed carrots, fine beans and peas VE GF 74kcal	4.50	Side salad, balsamic dressing VE GF 34kcal	4.50

Desserts

Warm triple chocolate brownie served with vanilla ice cream and drizzled in chocolate sauce V GF 789kcal	7.75	Indulgent ice creams (3 scoops) (kcal per scoop) vanilla clotted cream V 128kcal, salted caramel VE 112kcal, rum and raisin V 122kcal, mango sorbet VE 87kcal, chunky chocolate V 133kcal, strawberry V 96kcal, pistachio V 112kcal, mint chocolate chip V 113kcal	6.50
Raspberry frangipane tart served with raspberry coulis VE GF 366kcal	7.50	Mini dessert and coffee chocolate fudge cake and an americano 207kcal lemon tart and an americano 196kcal	7.00
Vanilla cheesecake served with mango sorbet and coulis 406kcal	7.75		
Sticky toffee pudding smothered in toffee sauce and served with either clotted cream or vanilla ice cream V GF 612kcal	7.50		

For a lighter bite

Traditional sandwiches Our sandwiches are served on white, malted grain or gluten free bread with Two Farmers crisps.		Deli sandwiches All served with skin-on-fries.	
Chicken and avocado served with mayonnaise 24 1037kcal	8.50	The Club “Classic” triple decker stack of grilled chicken, bacon, egg, tomato, crispy lettuce and mayonnaise 1121kcal	15.00
Baked ham and mature Cheddar cheese served with sweet red onion chutney 24 791kcal	8.00	Grilled cheese and mushroom sautéed mushrooms with garlic and parsley butter topped with grilled cheese V 1303kcal	13.50
Mediterranean tuna together with red peppers, onion and cucumber, finished with fresh herbs and lemon mayonnaise 24 645kcal	7.50	Grilled cheese and ham sliced bloomer bread with baked ham and Cheddar, topped with more grilled cheese 1252kcal	14.00
Falafel wrap smothered in houmous, and finished with baby gem lettuce and coriander VE 24 502kcal	7.50		
Chicken Caesar wrap served with baby gem lettuce, shaved Grana Padano and topped with Caesar dressing 24 490kcal	8.00		

A 10% service charge will be added to your bill. All prices are inclusive of VAT at the current rate. *There is an additional supplement charge for dishes marked with an “*” when guests are dining as part of a dinner inclusive package. ‘Seabass’ and Sirloin and fries’ carries an additional £5.00. ‘Steak house sirloin’ carries an additional £10.00. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately, along with any dish supplement charges. **Children under the age of 13 only eat for free when they choose meals from the Kids Eat Free menu or breakfast. To eat free, children must be accompanied by at least one adult ordering at least one main dish or ordering breakfast. This offer only applies to the hotel in which the child’s family is staying and is limited to 4 children per dining family (maximum two children per one resident adult).