



FOOD

WELCOME

WHAT TAKES YOUR FANCY TODAY?

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

Still have questions? We're here to help you out, feel free to ask 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.

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.



T&Cs apply**

BRUNCH

Toasted roll with grilled back bacon	6.50
Toasted roll with grilled sausages	6.50
Toasted roll with thyme roasted mushrooms ^{VE}	6.00
Top any roll with a fried egg ^V	1.50
Smashed avocado and poached egg on toasted bloomer ^V	7.50



SCAN HERE TO VIEW CALORIE INFORMATION

KIDS EAT FREE INFORMATION AND SUPPLEMENT DETAILS

^V Vegetarian ^{VE} Vegan ²⁴ Available 24 hours

Adults need around 2,000 Kcal a day. All items are subject to availability and all weights are approximate uncooked weights. 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. Please speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are in Sterling and inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with a * when guests are dining as part of a dinner inclusive package.

GRAZING PLATES

Crispy buttermilk chicken tenders Parmesan, chipotle mayonnaise	9.50	Crispy salt and pepper squid garlic and herb aioli dip	9.00
King prawns and chorizo pil pil warm rosemary focaccia	9.50	Mozzarella sticks Parmesan, smoky tomato dip	8.75
Indonesian chickpea and coconut soup toasted pumpkin seeds, pomegranate pearls, flatbread ^{VE} ²⁴	8.25	Beetroot houmous chickpeas, pumpkin seeds, pitta bread ^{VE}	8.50
Burrata Caprese heirloom tomatoes, focaccia croutons, rocket and basil pesto dressing	9.50	Oyster mushrooms crispy battered oyster mushrooms, chipotle mayonnaise ^{VE}	8.50

SIGNATURE FLATBREADS

All flatbreads £12.00

Hand-folded and packed with bold flavours, served warm with your choice of dipping sauce

- Korean barbecue ^V
- Chipotle mayonnaise ^{VE}
- Sweet chilli ^{VE}
- Smoky tomato ^V
- Katsu mayonnaise ^{VE}
- Sriracha mayonnaise ^{VE}

Crispy buttermilk chicken
chipotle mayonnaise, red onion, lettuce

Grilled halloumi
chilli jam, red onion, lettuce ^V

Oyster mushrooms
crispy battered oyster mushrooms, pickled Asian slaw, ginger, garlic and chilli dressing ^{VE}

Add skin-on-fries	3.00
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SANDWICHES

Grilled cheese and ham sliced sourdough bloomer, baked ham, mature Cheddar cheese, béchamel, gherkin	9.50	Chicken Caesar your choice of white or wholegrain bread, grilled chicken breast, lettuce, Parmesan, Caesar dressing ²⁴	9.75
Grilled cheese and chutney sliced sourdough bloomer, mature Cheddar cheese, béchamel, red onion chutney, gherkin ^V	9.25	Barber's mature Cheddar and red pesto your choice of white or wholegrain bread, heirloom tomatoes, fresh basil ^V ²⁴	9.50

BURGERS

All served with a brioche-style bun and skin-on-fries

Beef beef patty, American cheese, lettuce, pickles, house burger sauce	18.50	Oyster mushrooms crispy oyster mushrooms, pickled cucumber, sriracha mayonnaise ^{VE}	18.50
Chicken crispy buttermilk chicken, pickled slaw, chilli jam, chicken gravy mayonnaise	18.50		

BOWLS

Caesar lettuce, croutons, soft-boiled egg, Parmesan, Caesar dressing	14.50	Chicken buttermilk fried chicken, sticky rice, edamame, coriander, pickled slaw, sliced chilli, sriracha mayonnaise	18.50
add grilled chicken or halloumi ^V	6.00		
Salmon salmon, sticky rice, pak choi, roasted vegetables, courgette, mango, edamame, radish, sesame, ginger and soy dressing	19.50	Oyster mushrooms crispy oyster mushrooms, quinoa, pickled cucumber, mango, radish, beetroot, tenderstem broccoli, sesame, katsu mayonnaise ^{VE}	18.50

ADDITIONS

Skin-on-fries ^{VE}	5.50	Tenderstem broccoli, toasted almonds, lemon oil ^{VE}	6.50
Freshly beer-battered onion rings ^{VE}	5.50	Heirloom tomato, red onion, basil pesto dressing ^V	5.50
Herb salad, chives, parsley, mint, honey mustard dressing ^V	5.50		

LARGE PLATES

Fish and chips* lightly beer-battered fish fillet, skin-on-fries, mushy peas, curry sauce, tartare sauce	21.50	Courgette ribbon and pesto rigatoni peas, leeks, basil pesto cream sauce, lemon zest, Parmesan	15.50
Chicken Milanese lightly breaded chicken breast, heirloom tomatoes, rocket, garlic and parsley butter, Parmesan, skin-on-fries	18.50	Pan-roasted cod loin* Parmesan and almond crumb, sautéed new potatoes, creamed leeks and peas, fine green beans, lemon oil	23.00
Chicken makhani curry basmati rice, garlic and coriander naan bread, poppadoms, mango chutney ²⁴	19.50	House lasagne rosemary and sea salt focaccia, Parmesan, leaf and herb salad	19.00
Sri Lankan cauliflower dahl lentils, tomato and coconut dahl, coriander, chilli, basmati rice ^{VE} ²⁴	17.00	Signature shepherd's pie cheese and leek mash, tenderstem broccoli, roast carrots	19.00
Ginger and chilli lo mein egg noodles, stir fried vegetables, pak choi, soy sauce ^V	15.00		
add grilled chicken, pan-fried king prawns or halloumi ^V	6.00		

GRILLS

8oz sirloin steak*		10oz salt and pepper pork tomahawk* skin-on-fries, tomatoes, warm apple cider chutney	28.00
The steak house* beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and any sauce or butter	34.00	Mixed grill* rump steak, gammon steak, chicken fillet, Cumberland sausage ring, fried egg, flat mushroom, grilled vine tomatoes, beer-battered onion rings, skin-on-fries	30.00
Simply grilled* skin-on-fries	28.00		

10oz ribeye steak*

The steak house* beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and any sauce or butter	36.00
Simply grilled* skin-on-fries	30.00

Add a sauce to any grill	4.00
Peppercorn	
Blue cheese hollandaise	

Add a butter to any grill	3.00
Garlic and parsley	
Sun-blushed tomato and pesto	

SOMETHING SWEET

Chocolate fondant chocolate sauce, Madagascar vanilla ice cream ^V ²⁴	8.75	Mini doughnuts chocolate and hazelnut filling, warm chocolate sauce ^V	8.25
Apple tarte Tatin caramel sauce, honeycomb and clotted cream ice cream ^V	8.75	Ice Cream Your choice of three scoops	7.75
Carpaccio of pineapple lime and pepper marinated, coconut ice cream ^{VE} ²⁴	8.00	chocolate and sea salt - chocolate flake ^V	
Hazelnut praline choux ring caramelised almond, Madagascar vanilla ice cream	8.50	strawberry - strawberry sauce, fresh strawberry slices ^V	
Cookie dough warm cookie dough, chocolate and sea salt ice cream ^V	8.25	Madagascar vanilla - sugar sprinkles ^V	
		honeycomb and clotted cream - honeycomb pieces ^V	
		Sicilian lemon - crushed meringue ^V	
		coconut - toasted coconut ^{VE}	

SHAKES

Made to order. Thick and creamy | [@] Add a boozy twist for +£3

Choc fudge brownie chocolate ice cream, brownie chunks, chocolate sauce, whipped cream	10.00	Salted caramel pretzel salted caramel ice cream, crunchy pretzels, caramel sauce, whipped cream	10.00
[@] boozy twist: Baileys® or dark rum		[@] boozy twist: Bourbon	
Biscoff® blitz vanilla ice cream, Biscoff® sauce, crushed Biscoff® biscuits, whipped cream	10.00	Banana and peanut butter banana, peanut butter, vanilla ice cream	10.00
[@] boozy twist: Spiced rum		^{VE} option available	
Strawberry shortcake strawberry ice cream, crushed shortbread, fresh strawberries, whipped cream	10.00	[@] boozy twist: Kahlua or bourbon	
[@] boozy twist: Vanilla vodka			