

IN-ROOM DINING

24H

N Additionally available from 10:30PM - 6:00AM

STARTERS

Taramalata 18 N
(GF,7, 15)

Briny salmon roe with a drizzle of olive oil and a touch of lemon zest. Served with homemade Pitta Bread.

Salumi and Pizza Fritta 23
(3)

Light 24-hour fermented dough topped with Salami Napoletano, Pistachio Mortadella, Bresaola, and Salami Cacciatora.

Croquette Mushrooms 7 N
(V, 6, 9, 3, 15)

Crispy Spanish croquettes filled with rich portobello mushrooms and creamy béchamel.

Soup of the Day N
(GF, VG)

A freshly prepared soup showcasing seasonal ingredients. Please inquire about today’s selection for a comforting and delicious choice.

Caesar Salad 18 N
(7, 6, 9, 3, 13, 11, 15)

Crisp gem lettuce, anchovies, and Caesar dressing topped with tender corn-fed chicken (V option available).

SIDES 8 N

Sourdough Bread (3)
French Fries (VG)
Italian Salad (13)
Fine Beans with Pomodoro Sauce (VG, 15)
Tenderstem Broccoli (VG)

MAINS

Fish and Chips 24 N
(7, 6, 3, 13, 11, 15)

Fresh cod, golden and crispy, served with sautéed peas, tartare sauce, and a side of chips.

Surf and Turf 45/250g - 60/400g
(GF, 4, 9, 3, A, 13, 10, 15)

Rib-eye steak paired with succulent tiger prawns, topped with bone marrow crumb, and served with a roasted bone marrow. Finished with rich Béarnaise sauce for a luxurious touch.

Wild Mushroom Risotto 20
(V, VG available, 6, 9, 3, A, 13, 15)

Creamy Arborio rice with wild mushrooms, finished with white wine, mascarpone, and Parmesan for a rich, comforting dish.

Risotto Melenzana & Burrata
(V, VG available, 6, 9, 3, A, 13, 15)

A warm, comforting risotto with roasted aubergine purée, finished with creamy burrata from Puglia and sweet roasted datterino tomatoes.

Rigatoni Amatriciana 20 N
(6, 9, 3, 15)

Rigatoni paired with a fresh pomodoro sauce crafted from San Marzano tomatoes and enriched with guanciale.

Truffle Club Sandwich 28 N
(6, 9, 3, 13, 11, 15)

Corn-fed chicken, streaky bacon, cheddar cheese, crisp lettuce, and San Marzano tomatoes, all layered with rich truffle mayo.

Dirty Burger 25 N
(6, 9, 3, 13, 11, 15)

Juicy beef patty with San Marzano tomatoes, confit onions, streaky bacon, fried egg, pickled gem salad, melted American cheese, mayo, and ketchup. Served with French Fries.

PIZZAS

Margherita 15
(9, 3, 15)

Delicate San Marzano tomatoes, fior di latte, buffalo mozzarella, and fragrant basil. A refined favourite.

Truffle 28
(9, 3, 13, 15)

French truffle, Portobello mushrooms, San Marzano tomatoes, garlic, basil, and fior di latte. An elegant fusion of earthy richness and fresh ingredients.

Nduja 21
(9, 3, 15)

Calabrian nduja, rich San Marzano tomatoes, fior di latte, and basil. A perfect balance of spice and flavour.

Vegetarian 17
(V, 9, 3, 15)

San Marzano tomatoes, fior di latte, tenderstem broccoli, spinach, and artichokes. A beautifully balanced vegetarian choice.

Please dial ‘2220’ to make an order

Room service available 24/7.

All prices are inclusive of 20% VAT.

A discretionary service charge of 12.5% and £5.00 tray charge will be added to the bill.

Some of our ingredients contain allergens. Please speak to a member of our team for more information or if you have any special dietary requirements.

DESSERTS

Basque Cheesecake 8 N
(6, 9, 3)

A creamy cheesecake with a buttery biscuit base, topped with fresh strawberries and a drizzle of strawberry coulis.

Rum Baba 8 N
(9, 3, A, 13)

A light, airy sponge soaked in rum syrup, served with whipped cream and fresh fruit.

Selection of Ice Creams 4 N
(For allergens, speak to a member of staff)

Raisin and Diplomatico Rum (V)
Vanilla (V)
Chocolate (V)
Earl Grey Jing Tea (V)
Salted Caramel (V)

(v) Vegetarian, (ve) Vegan, (GF) Gluten free, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin, (15) Garlic.

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S O F T

Still or Sparkling water 330ml 3.50
Still or Sparkling water 750ml 7.50
Fevertree Tonic Water 200ml 3.50
Fevertree Light Tonic Water 200ml 3.50
Fevertree Lemon Tonic 200ml 3.50
Fevertree Ginger Beer 200ml 3.50
Fevertree Ginger Ale 200ml 3.50
Fevertree Soda Water 200ml 3.50
Coca Cola 200ml 3.50
Diet Coke 200ml 3.50
Redbull 250ml 4.5

J U I C E S

Freshly Squeezed Orange Juice 6.5
Freshly pressed Apple Juice 6.5
Freshly Pressed Pineapple Juice 6.5

C O F F E E

Filtered coffee 6
Americano 6
Cappuccino 6
Caffe latte 6
Single espresso 5
Double espresso 7
Macchiato 6
Caffe mocha 6
Hot chocolate 7

J I N G T E A S 7

English breakfast
Earl Grey
Peppermint
Lemon Grass & Ginger
Jasmine Spring Tips
Jade Sword

W I N E S

C H A M P A G N E

Veuve Cliquot Brut NV
150ml 25 / Bottle 120

S P A R K L I N G

Bericanto Prosecco
150ml 10 / Bottle 40
Franciacorta Brut
Bottle 60

W H I T E

Chardonnay Primi Soli
125ml 8 / 175ml 9 / 250ml 11 / Bottle 28
I Caselli Pinot Grigio
125ml 8 / 175ml 9 / 250ml 12 / Bottle 28
Bianco, Bio 3 Passo
125ml 10 / 175ml 12 / 250ml 15 / Bottle 38
Soave Classico D.O.C
125ml 11 / 175ml 13 / 250ml 16 / Bottle 40
Pecorino Civitas
125ml 16 / 175ml 18 / 250ml 23 / Bottle 57
Verdicchio Dei Castelli
Bottle 61
Gavi Di Gavi, Bricco
125ml 12 / 175ml 14 / 250ml 18 / Bottle 44

R O S E

Pinot Grigio Blush Primi Soli
125ml 8 / 175ml 9 / 250ml 12 / Bottle 29
Pink Zinfandel
Bottle 33

R E D

Sea Change Montepulciano
125ml 8 / 175ml 10 / 250ml 12 / Bottle 30
Lamura Nero D'Avola
125ml 9 / 175ml 10 / 250ml 13 / Bottle 31
Rosso, Bio 3 Passo
125ml 10 / 175ml 12 / 250ml 15 / Bottle 38
Barbera D'Asti
125ml 11 / 175ml 13 / 250ml 17 / Bottle 41
Valpolicella Ripasso Monteci
125ml 16 / 175ml 19 / 250ml 24 / Bottle 59
Brunello Di Montalcino
Bottle 101
Amarone Della Valpolicella
Bottle 104

IN-ROOM DINING

BREAKFAST



SIGNATURE

Continental Table 27

(1,2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15)
A refined selection of British cheeses, Italian cold cuts, seasonal fruits & yoghurt bar, accompanied by an assortment of breads, pastries, muffins, and cereals, all perfectly complemented by your choice of juice and coffee, or tea.

Heritage Breakfast Plate 33

(A, 6, 3, 15, 8, 11, 15, 9, 1)
An elegant breakfast featuring your choice of two eggs(fried, scrambled, poached, or boiled) served alongside crispy hash brown, roasted tomatoes, earthy Portobello mushrooms, baked beans, and traditional streaky bacon. Everything is complemented by black pudding, pork, chicken, or vegetarian sausages and served with your choice of fresh juice and coffee or tea.

Garden of Vegetables 30

(A, 3, 6, 15, 11, 1, 8, 9)
A hearty vegetarian breakfast plate featuring your choice of two eggs (fried, scrambled, poached, or boiled), Portobello mushrooms, roasted tomatoes, crispy hash brown, and sautéed spinach. Everything is complemented by mashed avocado, baked beans, vegan sausages, and served alongside your choice of fresh juice and coffee or tea.

SPECIALITIES

Pancakes 14

(1, 6, 9, 11)
Exquisitely crafted fluffy pancakes, served with fresh blueberry coulis, Nutella, or homemade Chantilly cream.

Waffles 14

(1, 9, 11)
Golden waffles, served with fresh blueberry coulis, Nutella, homemade Chantilly cream, or Maple syrup.

Classic French Toast 18

(1, 6, 9)
Freshly baked French brioche, served with Chantilly Cream & cinnamon sugar.

Porridge 9

(9, 11)
Homemade porridge cooked with your choice of milk, or water, delicately sweetened.
*Add sliced banana for a supplement of £2
*Add berries for a supplement of £3

EGGS

Two eggs any style 13

(6, 9)
Fried, scrambled, poached, or boiled.

Omelette 14

(6, 9)
Fluffy omelette, available with a variety of premium toppings.

Eggs Royale 22

(7, 5, 6, 9, 11, 10, 15)
Decadent poached eggs, smoked salmon, toasted English muffin & Hollandaise sauce, and topped with Keta Caviar.

Eggs Benedict 18

(6, 9, 11, 10, 15)
Crispy honey roast ham paired with perfectly poached eggs, roasted English muffin & Hollandaise sauce.

Eggs Florentine 16

(6, 9, 11, 10, 15)
Velvety baby spinach, sautéed with shallots and garlic, poached eggs, on top of a toasted English muffin & Hollandaise sauce.

Avocado on Toast 16

(1, 6, 3)
A sophisticated blend of creamy avocado, red and green chillies & zesty lime, topped with perfectly cooked poached eggs on sourdough toast.

SIDES 6

(For allergens, please ask a member of staff)
Streaky Bacon, Pork or Chicken Sausages, Vegetarian Sausages, Black Pudding, Smoked Salmon, Avocado, Mushroom, Baked Beans, Hash Brown, Tomatoes.

Guests with breakfast included in their accommodation package are invited to enjoy our Heritage Breakfast Plate. Should you wish to order other dishes from our breakfast menu, they are available at an additional charge.



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COLD BEVERAGES

Freshly squeezed orange juice 6.5

Freshly pressed apple juice 6.5

Still or Sparkling water 330ml 4

Still or Sparkling water 750ml 7

HOT BEVERAGES

Filtered coffee 6

Americano 6

Cappuccino 6

Caffe Latte 6

Single espresso 5

Double espresso 7

Macchiato 6

Caffe mocha 6

Hot chocolate 7

Selection of JING teas 7

English Breakfast

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