

In Room-Dining 24H

Additionally available from 10:30 PM - 6:00 AM
Please Dial 2220 to make an order.

STARTERS

Taramalata 18
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
Light 24-hour fermented dough topped with Salami Napoletano, Pistachio Mortadella, Bresaola, and Salami Cacciatora.

Soup of the Day (GF, VG)
A freshly prepared soup showcasing seasonal ingredients. Please inquire about today's selection for a comforting and delicious choice.

Croquette Mushrooms 7
Crispy Spanish croquettes filled with rich portobello mushrooms and creamy béchamel.

Caesar Salad 18
Crisp gem lettuce, anchovies, and Caesar dressing topped with tender corn-fed chicken (V option available).

MAINS

Fish and Chips 24
Fresh cod, golden and crispy, served with sautéed peas, tartare sauce, and a side of chips.

Surf and Turf 45/250g - 60/400g
Rib-eye steak paired with succulent tiger prawns, topped with bone marrow crumb, and served with roasted bone marrow & Béarnaise sauce.

Wild Mushroom Risotto 20
Creamy Arborio rice with wild mushrooms, finished with white wine, mascarpone, and Parmesan for a rich, comforting dish.

Risotto Melenzana & Burrata 16
A warm, comforting risotto with roasted aubergine purée, finished with creamy burrata from Puglia and sweet roasted datterino tomatoes.

Truffle Club Sandwich 28
Corn-fed chicken, streaky bacon, cheddar cheese, crisp lettuce, and San Marzano tomatoes, all layered with rich truffle mayo.

Rigatoni Amatriciana 20
Rigatoni paired with a fresh pomodoro sauce crafted from San Marzano tomatoes and enriched with guanciale.

Dirty Burger 25
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.

Sides 8
Sourdough Bread (3)
French Fries (VG)
Italian Salad (13)
Fine Beans with Pomodoro Sauce (VG, 15)
Tenderstem Broccoli (VG)

PIZZAS

Margherita 15
Delicate San Marzano tomatoes, fior di latte, buffalo mozzarella, and fragrant basil. A refined favourite.

Truffle 28
French truffle, Portobello mushrooms, San Marzano tomatoes, garlic, basil, and fior di latte. An elegant fusion of earthy richness and fresh ingredients.

Nduja 21
Calabrian nduja, rich San Marzano tomatoes, fior di latte, and basil. A perfect balance of spice and flavour.

Vegetarian 17
San Marzano tomatoes, fior di latte, tenderstem broccoli, spinach, and artichokes. A beautifully balanced vegetarian choice.

DESSERTS

Basque Cheesecake 8
A creamy cheesecake with a buttery biscuit base, topped with fresh strawberries and a drizzle of strawberry coulis.

Rum Baba 8
A light, airy sponge soaked in rum syrup, served with whipped cream and fresh fruit.

Selection of Ice Creams 4
Raisin and Diplomatico Rum (V)
Vanilla (V)
Chocolate (V)
Earl Grey Jing Tea (V)
Salted Caramel (V)

(v) = vegetarian | (ve) = vegan

Adults need around 2,000kcal a day. Food allergies and intolerances: We welcome enquiries from guests regarding the ingredients in our dishes. Please note, before placing your order, please inform a member of the team if anyone in your party has a food allergy. A discretionary service charge of 12.5% and £5.00 tray charge will be added to the bill.

In Room Dining **24H**

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

Continental Table

A nourishing selection of cheeses, cold cuts, seasonal fruits and wholesome yoghurts, accompanied by freshly baked breads, pastries, muffins and cereals, and served with your choice of juice, and coffee or tea £24

HOT PLATES

Traditional English £20

Cumberland sausage, back bacon, black pudding, hash brown, field mushrooms, plum tomatoes, baked beans and free-range eggs to your liking, fried egg, poached egg, or scrambled egg 715kcal

Vegetarian Breakfast (v) £18

Vegetarian sausage, avocado, field mushrooms, hash brown, plum tomatoes, baked beans and the free-range eggs cooked to your liking, fried egg, poached egg, or scrambled egg 700kcal

Crushed avocado on sourdough toast £15

Finished with roasted cherry tomatoes (ve) 520kcal
Add poached eggs £3

Eggs Benedict £16

Toasted English muffin, baked ham, poached free range eggs, hollandaise sauce 728kcal

Eggs Royale £19

Toasted English muffin, smoked salmon, poached free range eggs, hollandaise sauce 620kcal

Eggs Florentine £16

Toasted English muffin, spinach, poached free range eggs, hollandaise sauce (v) 580kcal

Free range eggs on toasted sourdough (v) £12

Choice of, Fried 180kcal / Poached 144kcal / Boiled 144kcal / Scrambled 190kcal

Three whole egg or egg white omelette (v) 240/100kcal £15

Choose from: Cheese 200kcal / Ham 75kcal / Tomato 10kcal / Mushroom 11kcal / Spinach 8kcal

Shakshuka £18

Baked eggs, tomato, roasted peppers, chilli, feta, toasted sour dough (v) 304kcal

Smoked salmon, scrambled eggs £19

Free-range eggs, sourdough toast 380kcal

Porridge (v) £9

Traditional 214kcal / Honey 270kcal / Fruit compote 284kcal / Mixed seeds 270kcal

Waffles £14

Waffles served with your choice of, blueberry compote, Nutella, maple syrup, or Chantilly cream (v) 420kcal

TEA & COFFEE

Filter Coffee/ Americano/ Macchiato

£6

Single Espresso

£5

Cappuccino/Café Latte/ Café Mocha

£6

Double espresso/ Hot Chocolate

£7

Selection of JING teas

£7

English Breakfast/ Earl Grey/ Peppermint/ Lemon

Grass & Ginger/ Jasmine Spring Tips/ Jade Sword

Fresh juices Orange, Apple

£6.50

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