

FOOD MENU

QUICK BITES / BAR MENU

Chicken Quesadilla | £8

Grilled tortilla stuffed with tender chicken, melted cheese, and aromatic spices, served with sour cream and guacamole. (Dairy, Egg, Gluten)

Truffle Arancini | £9.00

Crispy golden risotto balls infused with truffle, perfectly crunchy on the outside and creamy inside served with truffle mayo. (Egg, Gluten, Dairy)

Coconut Shrimps | £9

Juicy prawns coated in a light coconut flake and fried to golden perfection, served with a tangy dipping sauce. (Gluten, Egg, Crustacean)

Cauliflower Pakora | £8

Tender cauliflower florets battered with lightly spiced gram flour and fried to a crisp, served with mint chutney (Dairy)

Chicken Wings | £8

Roasted chicken wings coated with ginger tamarind sauce

Halloumi Stick with Sweet Chilli Sauce | £7

Golden-fried halloumi sticks served with a sticky-sweet chilli dipping sauce for a savory bite. (Dairy, Gluten, Egg)

Vegetable Samosa | £7

Filo pastry stuffed with Potato, Onion, Carrot, Pea, & a blend of spices served with Mint sauce. (Dairy, Gluten)

Antipasti Board | £10

A generous platter of cured meats, cheeses, olives, cheese cracker, cherry tomatoes and gherkins — perfect for sharing (Dairy, Gluten)

STARTERS

Smoked Salmon Rillettes | £12.00

A silky blend of smoked salmon folded with fresh herbs, paired with crisp radish, dill, and microgreens. Served with golden toasted bread for the perfect bite.
(fish, egg, gluten, dairy)

Crispy Goat Cheese with Beetroot | £10.50

Golden crumb fried goat cheese paired with beetroot, candied walnuts, and bright citrus segments, finished with fresh rocca leaves for a balance of earthy and zesty flavors
(Dairy, Gluten, Nut, Egg)

Mediterranean Lamb Kofta | £14

Local lamb mixed with spices served with hummus, onion sumac salsa, pita bread and pomegranate. (Dairy, Gluten, Sesame Seed)

 Vegetarian  Vegan  Gluten free

Room service is served from 12:15pm - 9:15pm Monday - Sunday. After 9:15pm we do provide a limited menu for room service.
Tray charge of £5 for room service

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SOUPS AND SALAD

Cream of Mushroom | £10.00

A velvety soup made with a medley of wild mushrooms, finished with a touch of cream and served with granary bloomer (Dairy, Gluten)

Beef Goulash Soup | £12.00

A hearty Hungarian classic — slow-braised beef simmered with paprika, onions, and root vegetables in a rich, savory broth (Dairy, Gluten)

Caesar Salad | £9 / £15

Fresh little gem lettuce tossed in a rich, creamy Caesar dressing, topped with grilled chicken, crunchy garlic croutons and finished with parmesan cheese (Dairy, Gluten, Egg, Fish)

Roast Pear Salad | £8 / £14

Oven-roasted pears served with a wholesome mix of lentils and quinoa, tossed with fresh rocca leaves and finished with a drizzle of tangy balsamic dressing. (Vegan)

MAINS

Fish and Chips | £19.00

Crumb fried haddock fillet, served with a vibrant green mint pea purée, golden crispy chips, and accompanied by tartar sauce. (Gluten, Egg, Fish)

Homemade Butter Chicken Curry | £19.00

Tender chicken pieces simmered in a rich, creamy tomato-based sauce, delicately spiced and served with basmati rice and butter naan. (Dairy, Gluten, Nut, Mustard)

Satay Chicken Bowl | £18.00

Grilled chicken skewers glazed in a rich peanut-soy sauce, served over fragrant fried rice with crisp cucumber and a perfectly fried egg. (Egg, Peanut, Sesame, Soya)

Butternut Squash Risotto | £15.50

Creamy Arborio rice simmered with roasted butternut squash, finished with sage butter, toasted pumpkin seeds, and delicate microgreens. (Dairy, Pumpkin Seeds)

Sirloin Steak 8oz | £26.00

Juicy, tender sirloin grilled to perfection, served with grilled beef tomato, mushrooms, crispy chips and topped with a rich peppercorn sauce (Dairy)

Classic Pasta Bolognese | £18.00

Slow cooked ground beef and tomato based sauce with the choice of pasta (Spaghetti or Penne) (Dairy, Gluten, Egg)

BURGERS AND FRIES

Inhouse Angus Beef Burger | 6oz. £18

A juicy, 100% Angus beef patty, grilled to perfection and served in a brioche bun with fresh lettuce tomato, pickled gherkins, cheddar cheese, sriracha mayo and caramelized onions (Gluten, Egg, Dairy)

Chicken Burger | £17

Crispy, crumbed fried chicken breast marinated with aromatic herbs, served in a brioche bun with fresh lettuce, tomato, creamy avocado, BBQ mayo, and a fried egg. (Gluten, Egg, Dairy)

Vegan Burger | £16

A hearty plant-based beyond meat patty served in a vegan bun with fresh lettuce, tomato, gherkins, caramelized onions, vegan mayo and a melted vegan cheese slice (Gluten)

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SIDES

Roasted Root Vegetables | £4

A colorful medley of seasonal root vegetables, oven-roasted to caramelized perfection with a hint of herbs and olive oil. (Dairy, Vegan Option)

Glazed Brussel Sprouts | £5

Tender Brussel sprouts lightly caramelized and glazed with a subtle honey-balsamic finish for a sweet and savory bite. (Dairy, Vegan Option)

Garlic Bread | £4

Add Cheese @ £1

Crisp, golden bread brushed with aromatic garlic butter and lightly toasted for a warm, savory accompaniment. (Dairy, Gluten)

Kale Crisp | £4

Crispy kale chips with chili oil and Parmesan, perfectly roasted for a flavorful crunch, (Dairy, Vegan Option)

Fries | £4

Classic golden fries, perfectly crisp on the outside and fluffy inside — a timeless favorite.

Onion Rings | £5

Crispy, golden-battered onion rings with a tender, sweet center. (Gluten)

Mixed Salad | £4

A refreshing mix of seasonal greens tossed with cherry tomatoes, cucumber, and balsamic dressing

PIZZA

Margherita | £16

A classic Italian favorite, topped with rich tomato sauce mozzarella cheese (Dairy, Gluten)

Pepperoni | £17

A mouth watering combination of rich tomato sauce, mozzarella, and perfectly spiced pepperoni. (Dairy, Gluten)

Chef's Special | £17

A gourmet mix of creamy mozzarella, tangy goat cheese, sweet dates, fresh rocca, and a drizzle of garlic oil. (Dairy, Gluten)

Top it your way!

Pepperoni, grilled veg, chicken, ham, bell pepper, mushroom, onion, aubergine, pesto (add each for £1)

SANDWICHES

(Served with Chips)

Ham & Cheese | £12

Grilled ciabatta bread stuffed with honey roasted ham with cheddar cheese (Gluten, Dairy)

Parmigiana | £12

Grilled ciabatta bread stuffed with roasted aubergine, parmesan cheese with tomato sauce and basil pesto (Nut, Gluten, Dairy)

Chicken Tikka | £12

Grilled ciabatta bread stuffed with chicken tikka with chopped onion, lettuce, tomato, mint sauce and BBQ mayo (Mustard, Dairy, Gluten, Egg)

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DESSERT

Tiramisu | £8

A classic Italian dessert made with layers of espresso-soaked sponge, creamy mascarpone, and a dusting of rich cocoa powder (Dairy, Gluten, Egg)

Chocolate Fondant | £10

Warm baked chocolate fondant with a molten center, served in a delicate vanilla tulip and accompanied by pistachio ice cream for a rich, decadent treat. (Dairy, Gluten, Nut, Egg)

Matcha Mousse | £11

Light and airy mousse infused with fine matcha green tea and white chocolate, served with fresh figs for a subtly sweet and earthy finish. (Dairy, Egg)

Cake of the Day | £7

A delicious daily selection of freshly baked cake, made with the finest ingredients. Ask our team for today's special flavor.

Vegan Brownie with Vegan Ice Cream | £8

A fudgy, plant-based chocolate brownie paired with creamy vegan ice cream for an indulgent, cruelty-free dessert experience. (Gluten)

KIDS MENU

£10.00 Each

Chicken Nuggets

Tender chicken breast pieces coated in a crispy crumb, served with golden fries and a side of hearty baked beans
(Gluten, Egg)

Spaghetti Bolognese

A kid-friendly portion of tender spaghetti topped with a savory, homemade Bolognese sauce made with lean beef, tomatoes, and herbs, served with a sprinkle of parmesan cheese
(Gluten, Dairy, Egg)

Mini Pizza

A fun-sized pizza with a crispy crust, topped with rich tomato sauce and melted cheese
(Gluten, Dairy)

Grilled Chicken

A tender, seasoned grilled chicken breast served with crispy chips and hearty baked beans
(Gluten, Dairy)

NIGHT MENU

Ciabatta Bread Sandwich | £10

[Served with tortilla crisps]

Chicken tikka (Mustard, Dairy, Gluten, Egg)

Ham and cheese (Dairy, Gluten)

Parmigiana (Dairy, Gluten)

Pizza | £13

Margherita (Dairy, Gluten)

Pepperoni (Dairy, Gluten)

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DRINKS MENU

[Extensive Drinks Menu available in The Blossom Gin & Cocktail Bar on the Ground Floor]

DRAUGHT

Stewarts Lager | £6.80

Session IPA | £6.80

Stella Atrois | £6.50

Magners | £6.50

BOTTLED BEERS & CIDER 330ml

Birra Moretti | £5.00

Estrella | £5.75

Corona | £5.00

Old Mout Fruit Ciders
(Ask Server) (500ml) | £6.50

WHISKY-BOURBON 25ml

Woodford Reserve | £5.50

Jack Daniel's | £4.00

MALT WHISKY 25ml

Blair Athol 12yo | £8.50

Glengoyne 10yo | £7.80

Dalwhinnie 15yo | £6.50

Jura 10yo | £5.50

GIN 25ml

Hendrick's | £6.00

Edinburgh Gin Classic | £4.50

Tanqueray Flor De Sevilla | 4.50

Bombay Sapphire | £4.20

RUM 25ml

Kraken | £4.50

Captain Morgan Spiced | £4.00

Bacardi Carta Blanca | £4.00

Malibu Coconut Rum | £4.00

VODKA 25ml

Grey Goose | £5.50

Absolut | £4.50

BRANDY 25ml

Courvoisier V.S.O.P | £5.80

Remy Martin | £5.80

LIQUEUR 25ml

Baileys | £4.00

Aperol | £4.50

Dissaronno Amaretto | £4.00

Cointreau | £4.00

Kahlua | £4.00

SOFT DRINKS

Coke 330ml | £4.00

Diet coke 330ml | £4.00

Irn Bru 330ml | £3.50

Fanta 330ml | £3.50

Fever Tree Soda Water 200ml | £3.25

Fever Tree Lemonade 200ml | £3.50

Fever Tree Tonic 200ml | £3.25

WINE MENU

WHITE

	175ml	250ml	Bottle
Le Beau Sud Sauvignon Blanc Colombard Gros Manseng, Côtes de Gascogne, France	£7.50	£10.30	£27.00
Citta dei Ponti Pinot Grigio delle Venezie DOC, Italy 12% abv	£7.80	£10.60	£29.00
Stellenrust Chenin Blanc, South Africa	£9.40	£12.80	£33.00

RED

	175ml	250ml	Bottle
Borsari Cabernet Sauvignon, Italia, Italy	£7.30	£9.90	£27.00
Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile	£7.80	£10.60	£29.00
Tilia Malbec, Argentina	£9.50	£13.00	£33.00

ROSÉ

	175ml	250ml	Bottle
Corte Vigna Pinot Grigio Rosato, Italy	£7.30	£9.90	£27.00
Wicked Lady White Zinfandel, California	£7.80	£10.60	£29.00

SPARKLING WINE

	175ml	250ml	Bottle
Galanti Prosecco, Spumante Doc Extra Dry	£8.75	-	£35.00

CHAMPAGNE

	175ml	250ml	Bottle
Tattinger Brut Reserve, France	-	-	£110.00
Moet & Chardon Grand Vintage Brut, France	-	-	£180.00

Other drink options are available.