

ROOM SERVICE AND LODGE TAKEAWAY MENU

12PM-9PM

Room service charge 10.00 per room.

TRUFFLE 'QUAVERS' v truffle dip CRISPY SQUID salt, lime, vinegar CONFIT DUCK SPRING ROLLS hoisin sauce, spring onions CHARCUTERIE BOARD gf* cured meats, stuffed peppers, pickles, chutneys

PIZZA 16.00

MARGHERITA

BBQ CHICKEN AND SWEETCORN SPICY N'DUJA AND PEPPERONI

BURGER 25.00

WAGYU BURGER gf* gouda, relish, skin on fries

extra toppings: crispy bacon field mushroom red onion marmalade tomato, gherkin, baby gem

SIDES 6.00

SKIN ON FRIES ve, gf

CAESAR SALAD gf* parmesan, croutons (anchovies on request)

SANDWICHES

served on your choice of ciabatta, honey and spelt, sliced white, wholemeal or gluten free bread.

DUCK EGG MAYONNAISE v mustard cress	12.50
GREENLAND PRAWN MAYONNAISE avocado	15.00
STEAK SANDWICH red onion jam, roquette	17.00
MONTGOMERY CHEDDAR CHEESE SAVOURY v tomato jam	12.00

PUDDINGS 12.50

WHITE CHOCOLATE & PASSIONFRUIT V CHEESECAKE

roasted white chocolate

PECAN & TREACLE TART ve* raspberries, vanilla ice cream

VANILLA & RASPBERRY CREME BRULEE v, gf* shortbread

CHEESE

sourdough crackers, chutney

THREE CHEESES gf*	14.50
FOUR CHEESES gf*	17.00
FIVE CHEESES gf*	20.00

please choose from the following: stichelton, flatcapper northern brie, sussex blossom, eh up yorkshire, king charles III

v-vegetarian, ve-vegan, gf-gluten free, *-adaptable
Please advise a member of our team if you have any food allergies or special dietary requirements.

An optional 10% service charge will be added to your bill.

2.50 each

Please speak to a member of the team if you would like this to be removed.

DRINKS	bottle	glass
WHITE WINE		
Pinot Grigio, Veneto, Italy	32.00	8.00
Sauvignon Blanc, Vidal, New Zealand	42.00	10.50
RED WINE		
Malbec, Mendoza, Argentina	36.00	9.50
Merlot, Central Valley, Chile	36.00	9.00
ROSE WINE		
Pinot Grigio Blush, Veneto, Italy	39.00	9.50
Chateau La Coste, Cote de Provence, France	65.00	16.00
PROSECCO		
Prosecco, Italy	46.00	
BEER	bucket	
Peroni 330ml x 12	72.00	