

## ROOM SERVICE AND LODGE TAKEAWAY MENU

12PM-9PM

Room service charge 10.00 per room.  SNACKS		SANDWICHES  served on your choice of ciabatta, honey and spelt, sliced white, wholemeal or gluten free bread.	
CRISPY SQUID salt, lime, vinegar	7.00	GREENLAND PRAWN MAYONNAISE avocado	15.00
PIGS IN BLANKETS gf honey mustard dressing	7.00	STEAK SANDWICH red onion jam, roquette	17.00
CHARCUTERIE BOARD gf* cured meats, stuffed peppers, pickles, chutneys, sesame crackers	15.00	MONTGOMERY CHEDDAR CHEESE SAVOURY v tomato jam	12.00
PIZZA 16.00		PUDDINGS 12.50	
MARGHERITA BBQ CHICKEN AND SWEETCORN SPICY N'DUJA AND PEPPERONI		WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE roasted white chocolate PECAN & TREACLE TART ve*	V
BURGER 25.00		raspberries, vanilla ice cream  VANILLA & RASPBERRY CREME BRUL	CC v. of*
WAGYU BURGER gf* gouda, relish, skin on fries		shortbread	
extra toppings: crispy bacon	2.50 each	CHEESE	
field mushroom red onion marmalade		sourdough crackers, chutney	
tomato, gherkin, baby gem		THREE CHEESES gf* FOUR CHEESES gf*	14.50 17.00
SIDES 6.00		FIVE CHEESES gf*	20.00
SKIN ON FRIES ve, gf		please choose from the following: stichelton, flatcapper northern brie.	

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.

CAESAR SALAD qf\*

parmesan, croutons (anchovies on request)

stichelton, flatcapper northern brie,

sussex blossom, eh up yorkshire, king charles III

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	