

## ROOM SERVICE AND LODGE TAKEAWAY MENU

12PM-9PM

Room service charge 10.00 per room.

SNACKS		SANDWICHES	
TRUFFLE 'QUAVERS' v truffle dip	7.00	served on your choice of ciabatta, honey and spelt, sliced white, wholemeal or gluten free bread.	
SQUID INK CROQUETTES aioli	7.00	DUCK EGG MAYONNAISE v mustard cress	12.50
HOT HONEY CHORIZO SAUSAGES gf	7.00	GREENLAND PRAWN MAYONNAISE avocado	15.00
CHARCUTERIE BOARD gf* cured meats, pickles, chutneys, sesame crackers	15.00	STEAK SANDWICH red onion jam, roquette	17.00
PIZZA 16.00		MONTGOMERY CHEDDAR CHEESE SAVOURY v	12.00
MARGHERITA		tomato jam	
BBQ CHICKEN AND SWEETCORN		PUDDINGS 12.50	
SPICY N'DUJA AND PEPPERONI		WHITE CHOCOLATE & PASSIONFRUIT	V
BURGER 24.00		CHEESECAKE roasted white chocolate	
WAGYU BURGER gf* gouda, baby gem, tomato, gherkin, relish, skin on fries		PECAN & TREACLE TART ve* vanilla ice cream	
		EARL GREY CREME BRULEE v, gf* shortbread	
SIDES 6.00		CHEESE	
SKIN ON FRIES ve, gf			
CAESAR SALAD gf*		sourdough crackers, chutney	
parmesan, croutons (anchovies on request)		THREE CHEESES gf* FOUR CHEESES gf* FIVE CHEESES gf*	14.50 17.00 20.00
		please choose from the following: stichelton, flatcapper northern brie, sussex blossom, eh up yorkshire, king o	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.

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

Prices include VAT at current rate.

07.02.25

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	