

ROOM SERVICE AND LODGE TAKEAWAY MENU

12PM-9PM

Room service charge 10.00 per room.

SNACKS	SANDWICHES	
TRUFFLE 'QUAVERS' v 7.0 truffle dip	served on your choice of ciabatta, honey and spel sliced white, wholemeal or gluten free bread.	
SQUID INK CROQUETTES 7.0 aioli	DUCK EGG MAYONNAISE v 12.50	
HOT HONEY CHORIZO 7.0 SAUSAGES gf	GREENLAND PRAWN MAYONNAISE 15.00	
CHARCUTERIE BOARD gf* 15.0 cured meats, pickles, chutneys, sesame crackers	STEAK SANDWICH 17.00 red onion jam, roquette	
PIZZA 16.00	MONTGOMERY CHEDDAR 12.00 CHEESE SAVOURY v	
MARGHERITA	tomato jam	
BBQ CHICKEN AND SWEETCORN	PUDDINGS 12.50	
SPICY N'DUJA AND PEPPERONI	WHITE CHOCOLATE & PASSIONFRUIT v	
BURGER 22.00	CHEESECAKE roasted white chocolate	
CLOCKTOWER BURGER gf* dry aged beef, barbecued ox cheek, burger cheese,	PECAN & TREACLE TART ve* vanilla ice cream	
crispy pickle, skin-on fries	EARL GREY CREME BRULEE v, gf* shortbread	
SIDES 6.00		
SKIN ON FRIES ve, gf	- CHEESE	
CAESAR SALAD gf*	sourdough crackers, chutney	
parmesan, croutons (anchovies on request)	THREE CHEESES gf*14.50FOUR CHEESES gf*17.00FIVE CHEESES gf*20.00	
	please choose from the folllowing: 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.

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

Prices include VAT at current rate.

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	