



Room Service Menu

Available Monday to Friday 11am to 11pm (last orders 10:45 pm)

Saturday and Sunday 11am to 8pm (last orders 7:45 pm)

To order please dial extension 139 for restaurant or 0 for reception

£3.50 Tray Charge Applies, Alternatively dine in the restaurant for a 15% discount on all food & beverage

Starters & Light Bites

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| Soup of the day | £5.50 |
| Homemade vegetarian sausage & spinach wrap, hummus, salsa, whipped avocado cream | £7.50 |
| Vegan spring rolls, tofu, sweet chilli sauce | £6.50 |
| Heirloom tomato salad, Bocconcini cheese, leaves, croutons, Balsamic dressing | £8.50/£14.50 |
| Lime & ginger spiced prawns, bruschetta, rocket, cucumber, avocado cream, virgin Mary dressing | £7.50 |
| Salmon & spinach dumplings, mozzarella, lemon & dill crème fraiche | £6.50 |
| Marinated steak sandwich, sourdough, beetroot pesto, rocket, tomato, peppercorn mayo | £8.50 |

Mains

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| Smoked chicken croquettes, chickpea relish, kale, spring greens | £13.50 |
| Pappardelle pasta, asparagus, courgettes, wild garlic pesto, parmesan | £11.50 |
| Honey glazed salmon, Jersey royals, kale, balsamic dressing | £15.50 |
| Soda battered fish, triple cooked wedges, garden peas & tartare sauce | £13.50 |
| Pulled beef brisket, potato rosti, green beans, jus | £14.50 |
| Marinated lamb skewers, pearl couscous, spiced crème fraiche | £14.50 |
| Chargrilled Angus beef burger, cheese, triple cooked wedges | £13.00 |

Sides

£3.50

Cucumber & herb salad, shaved asparagus, dressing
Hand cut chips
Honey roasted carrots, lemon & dill pesto, pumpkin seeds
Garlic & parmesan roasted broccoli

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.

Please be aware some dishes may contain traces of nuts. Please ask a member of our team should you require further information on content or preparation of our food. If you have any allergens then please let a member of the team know

The optional service charge is collected for the sole benefit of our team. We do not levy any deductions and 100% of your money will go to our staff members. We do however believe that it is important that all members of the team are recognized and therefore 60% of the service charge is divided among the waiters, the other 40% goes to the kitchen brigade and other members of the team including the reception and reservations



Desserts

£6

Lime & Bermondsey honey cheesecake, granola crust, shortbread biscuit

Rhubarb & almond cake, rhubarb ice cream

Lemon tart, lemon sorbet, mint & strawberry coulis

Gluten free rhubarb & apple crumble, vanilla ice cream

B2 mess, gooseberry & Bermondsey honey, Chantilly cream, honeycomb

Iced Coffee

Caramel, Vanilla, Hazelnut, Almond, chocolate

£3

Soft Drinks

Orange, Apple, Cranberry or Pineapple juice

£2

Coca Cola, Diet Coke, Coke Zero

£2.75

Homemade Lemonade

£2.50

Cawston Press Rhubarb & Apple

£2.50

Fentiman's Ginger Beer, Victorian Lemonade, Rose Lemonade, Wild English Elderflower

£3

Appletiser

£2.50

Fanta Orange

£2.75

Sprite

£3

Redbull or Redbull Sugar Free

£2.50

Freshly Pressed Juices

Orange

£3

Carrot, Apple & Ginger

£3

Carrot & Orange

£3