

SPIRITS & LIQUEURS 50ML

BACARDI CARTA BLANCA RUM	7.90
KETEL ONE VODKA	7.90
TANQUERAY GIN	7.90
COURVOISIER VS *** BRANDY	8.90
JACK DANIEL'S WHISKEY	9.90
JOHNNIE WALKER BLACK LABEL WHISKY	8.90
BAILEYS IRISH CREAM	4.45

SOFTS & MIXERS

COKE ZERO / DIET COKE 200ML	2.65
COCA-COLA CLASSIC 330ML	3.50
FEVER-TREE REFRESHINGLY LIGHT TONIC WATER / LEMONADE 200ML	2.65
FEVER-TREE TONIC WATER 200ML	2.90
KINGSDOWN WATER STILL / SPARKLING 330ML	2.20
FROBISHER'S ORANGE JUICE 250ML	3.05

OVERNIGHT ROOM SERVICE

Available from 11pm Monday to Saturday
& from 10pm Sunday

SWEET POTATO CURRY, CHICKPEA
& SPINACH (ve)
rice, poppadoms / 11.75

RIGATONI PASTA
Grana Padano cheese, Bolognese sauce / 13.95

RIGATONI PASTA (v)
Grana Padano cheese, tomato sauce / 10.95

ROOM SERVICE

Our room service menu is available

MONDAY to SATURDAY

11AM to 11PM

SUNDAY - 11AM to 10PM

5.00 tray charge applies.

Please contact reception for our restaurant opening times

NIBBLES to SHARE

OLIVES (ve)
rustica olives / 2.95

BAGUETTE (v) | (ve) without butter
with Netherend Farm salted butter / 3.65

BAGUETTE with DIPS (v)
saffron rouille, olive oil & balsamic reduction, spiced
roast tomato & red pepper / 5.25

ANCHOVY APPETISER
anchovy butter, anchovies, sourdough / 4.95

KETTLE CHIPS
please ask for flavours available / 1.35

CHILDREN'S DISHES

Main course, side & dessert / 7.50

MINI BURGER
free-range beef burger with a choice of toppings: chorizo
ketchup, Emmental, bacon, pickles or chutney

GRILLED HADDOCK
simply cooked & tasty

PENNE PASTA (v)
with homemade tomato or pesto sauce & cheese

Sides - choose one from: steamed vegetables, French fries,
sweet potato fries or crunchy carrot & cucumber sticks

Dessert - sticky toffee pudding OR a Jude's milk ice lolly

STARTERS

PATE de CAMPAGNE
coarse pork terrine with pickles, sourdough & pear
chutney / 9.50

CRAB & SWEETCORN BON-BONS
celeriac & apple salad, chipotle mayonnaise / 9.25

BEETROOT TERRINE (ve)
horseradish cream, marinated beetroot & watercress
salad / 8.95

SIDES

FRENCH FRIES (ve) / 3.95

MIXED LEAF SALAD (ve)
choice of dressing: classic French or house balsamic
with fig leaf oil / 3.95

MAINS

RUMP STEAK (8oz)

French fries, green salad & a garlic tomato / 19.95

Additions: 'Café de Paris' butter, Béarnaise, Roquefort or peppercorn sauce / 1.95 each

FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

CHALKSTREAM® TROUT

with BROWN SHRIMPS

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

HALLOUMI BURGER

with HOUSE COLESLAW (v)

grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & French fries / 14.95

BULGUR WHEAT SALAD (ve)

wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

DESSERTS

STICKY TOFFEE PUDDING (v)

cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

BRAMLEY APPLE &

BLACKBERRY CRUMBLE (v)

Normandy crème fraîche / 7.95 | (ve) with vegan crème fraîche

CHEESE SELECTION

Cornish Brie, Stilton, Morbier, Ossau-Iraty & Rosary goat's cheese served with crackers & accompaniments / 12.00

SANDWICHES (available 10am to 6pm)

Served with green salad & French fries

BREADED CHICKEN

lettuce, tomato & garlic mayonnaise, brioche bun / 9.50

CORNISH BEEF MINUTE-STEAK

red onion marmalade, brioche bun / 13.95

GRUYERE CHEESE & ONION (v)

in a brioche bun / 7.75

CUMBERLAND SAUSAGE

in a brioche bun / 8.25



ALLERGENS & CALORIES: Please scan the QR code for allergen & calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink. Some dishes may contain olive stones, date stones or fish bones.

WINE LIST

Sparkling & Champagne

VITELLI (ve) 200ML BOTTLE / 750ML BOTTLE 9.95 / 30.95

Prosecco. Veneto, Italy

CRISP, PEAR, APPLE

BOLLINGER 750ML BOTTLE 89.00

Special Cuvée Brut. Champagne, France

BRIOCHE, PEAR, HONEYSUCKLE

Blanc

PINOT GRIGIO (v) 187ML BOTTLE 6.95

Oliver & Greggs. Moldova

DRY, CRISP, WHITE FRUIT

CHARDONNAY (ve) 750ML BOTTLE 24.00

Santa Rita Gran Hacienda. Central Valley, Chile

FRESH, TROPICAL FRUIT, FULL

SAUVIGNON BLANC 750ML BOTTLE 34.45

Giesen, The Brothers. Marlborough, New Zealand

PASSION FRUIT, MANGO, AROMATIC

Rouge

MERLOT (v) 187ML BOTTLE 6.95

Chalk Farm. California, USA

PLUMMY FRUITS, SOFT, FRESH FINISH

TEMPRANILLO (ve) 750ML BOTTLE 29.45

Damana 5. Ribera del Duero, Spain

BLACKBERRY, BLACK CHERRY, VANILLA

MALBEC (v) 750ML BOTTLE 34.45

La Posta Pizzella. Mendoza, Argentina

BLACK CHERRY, DARK FRUIT, CHOCOLATE

BEER & CIDER

By the bottle 330ML

ASAHI SUPER DRY 5.2% 4.95

CORONA 4.5% 4.95

PERONI NASTRO AZZURRO 5.0% (gf) 4.95

PERONI NASTRO AZZURRO NON-ALCOHOLIC 3.95

Cider 500ML

REKORDERLIG APPLE 4.5% 5.45