

SPIRITS & LIQUEURS 50ML

BACARDI CARTA BLANCA RUM	8.50
KETEL ONE VODKA	8.50
TANQUERAY GIN	8.50
COURVOISIER VS *** BRANDY	9.50
JACK DANIEL'S WHISKEY	10.50
JOHNNIE WALKER BLACK LABEL WHISKY	9.50
BAILEYS IRISH CREAM	4.75

SOFTS & MIXERS

COKE ZERO / DIET COKE 200ML	2.90
COCA-COLA CLASSIC 330ML	3.65
FEVER-TREE REFRESHINGLY LIGHT TONIC WATER / LEMONADE 200ML	2.90
FEVER-TREE TONIC WATER 200ML	3.15
KINGSDOWN WATER STILL / SPARKLING 330ML	2.60
FROBISHER'S ORANGE JUICE 250ML	3.15

OVERNIGHT ROOM SERVICE

Available from 11pm Monday to Saturday
& from 10pm Sunday. 5.00 tray charge applies.

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

RIGATONI BOLOGNESE
Grana Padano cheese, Bolognese sauce / 13.95

RIGATONI (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 / 3.25

BAGUETTE (v) | (ve) without butter

with Netherend Farm salted butter / 3.75

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 / 1.40

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 TROUT

simply cooked & tasty

PENNE PASTA (v)

with homemade tomato or pesto sauce & cheese

Sides - choose one from: steamed vegetables, French
fries, smooth mash, new potatoes or crunchy carrot &
cucumber sticks

Dessert - Jude's fruit twist (ve) OR fresh fruit pot

STARTERS

HAM HOCK TERRINE

with RHUBARB CHUTNEY

toasted sourdough, pickled vegetables / 9.50

CRAB & SWEETCORN BON-BONS

guacamole, brown crab mayonnaise / 9.75

BEETROOT TARTARE (ve)

pickled & marinated beetroot, horseradish crème
fraîche / 7.95

SIDES

FRENCH FRIES (ve) / 4.25

MIXED LEAF SALAD (ve) / 4.25

choice of dressing: classic French or house balsamic with
fig leaf oil

B R A S S E R I E B L A N C

Dining & room service at the hotel are provided by Brasserie Blanc.

(v) Suitable for vegetarians (ve) Suitable for vegans

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 / 15.50

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

CHALKSTREAM® TROUT

with WATERCRESS SAUCE

crushed potatoes with watercress, toasted almonds / 18.95

HALLOUMI BURGER (v)

grilled Laverstoke Park buffalomi, guacamole, house coleslaw & French fries / 15.50

ROASTED CAULIFLOWER STEAK

with CURRIED CAULIFLOWER PUREE (ve)

herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

SANDWICHES (available 10am to 6pm)

BREADED CHICKEN SANDWICH

in a brioche bun, garlic mayonnaise, green salad & French fries / 9.95

MINUTE-STEAK BAGUETTE

red onion marmalade, green salad & French fries / 14.95

CUMBERLAND SAUSAGE BAGUETTE

red onion marmalade, green salad & French fries / 8.95

DESSERTS

TREACLE SPONGE (ve)

with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95

| nut-free without nougatine crisp

RHUBARB & GINGER CRUMBLE (ve)

English rhubarb with ginger & citrus crumble, vegan crème fraîche / 7.50

SELECTION of CHEESE

Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazel Ash goat's cheese served with crackers & accompaniments / 12.50



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 or fish bones.

WINE LIST

Sparkling & Champagne

VITELLI (ve) 200ML BOTTLE / 750ML BOTTLE 9.95 / 32.95

Prosecco. Veneto, Italy

CRISP, PEAR, APPLE

BOLLINGER 750ML BOTTLE 92.00

Special Cuvée Brut. Champagne, France

BRIOCHE, PEAR, HONEYSUCKLE

Blanc

PINOT GRIGIO (v) 187ML BOTTLE 6.45

Oliver & Greggs. Moldova

DRY, CRISP, WHITE FRUIT

CHARDONNAY (ve) 750ML BOTTLE 25.00

Santa Rita Gran Hacienda. Central Valley, Chile

FRESH, TROPICAL FRUIT, FULL

SAUVIGNON BLANC 750ML BOTTLE 36.45

Giesen, The Brothers. Marlborough, New Zealand

PASSION FRUIT, MANGO, AROMATIC

Rouge

MERLOT (v) 187ML BOTTLE 7.20

Chalk Farm. California, USA

PLUMMY FRUITS, SOFT, FRESH FINISH

TEMPRANILLO (ve) 750ML BOTTLE 30.45

Damana 5. Ribera del Duero, Spain

BLACKBERRY, BLACK CHERRY, VANILLA

MALBEC (v) 750ML BOTTLE 36.45

La Posta Pizzella. Mendoza, Argentina

BLACK CHERRY, DARK FRUIT, CHOCOLATE

BEER & CIDER

By the bottle 330ML

ASAHI SUPER DRY 5.2% 5.20

CORONA 4.5% 5.20

PERONI NASTRO AZZURRO 5.0% (gf) 5.20

PERONI NASTRO AZZURRO NON-ALCOHOLIC 4.20

Cider 500ML

REKORDERLIG APPLE 4.5% 5.70