

STARTERS

Soup of the day VE	£5.50
Crispy chicken wings, chilli glaze, sour cream & chive dip	£4
Crispy salt 'n' pepper squid	£7.50
With chilli, spring onion and sriracha	
Harissa-roasted carrot, onion and fennel, quinoa, lemon dressing VE	£6.50

SALADS

Caesar salad	£7
Baby gem lettuce, marinated anchovies, croutons, Parmesan	
Superfood salad VE	£10
Quinoa, grilled broccoli, avocado, pomegranate, coriander, toasted almonds	
Add:	
Grilled chicken	£4
Grilled halloumi V	£4
Grilled prawns	£6.50

SANDWICHES

Served with crisps and mixed leaf salad

Applewood Smoked Cheddar and English mustard sourdough toastie V	£11
Oak-smoked smoked salmon and cream cheese bagel	£8
Club sandwich	£10
Chicken breast, bacon, free-range egg	

MAINS

Aged beef burger	£12
With cheese, baby gem lettuce, red onion, tomato relish and fries	
Chana masala VE	£10
Chickpeas, potato, pilau rice, poppadom	
Beer-battered haddock and chips	£14
With crushed peas, tartare sauce, lemon	
Roasted cauliflower steak, glazed beetroot, butternut squash, kale VE	£14
Cornish crab linguine, spring onion, garlic, chilli	£17

FROM THE GRILL

Our beef is sourced from our trusted suppliers around the West Country and dry aged for a minimum of 28 days. Served with mushroom, tomato and watercress.

Sirloin 230g	£22
Pork T-bone 280g	£14
Add:	
Béarnaise sauce	£2.50
Peppercorn sauce	£2.50

PIZZA

Classic margherita V	£7
Vine tomato sauce, buffalo mozzarella fresh basil	
Eden V	£10
Cherry tomato, marinated artichoke, Gordal olives	
Spicy salami	£10
Charred red pepper, 'Nduja, Milano salami, mozzarella	

ON THE SIDE

Skinny fries VE	£3
Mixed leaf salad VE	£3
Honey and parsley-roasted carrots V	£3
Seasonal greens V	£3
Garlic & herb buttered new potatoes V	£3

DESSERTS

Selection of British cheeses	£8
With crackers and chutney	
Pear and almond Bakewell tart V	£6.50
Served with Cornish clotted cream	
Eton mess V	£6.50

**TO ORDER ROOM
SERVICE DIAL 3059**

V = vegetarian | VE = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

SPARKLING & CHAMPAGNE

Stelle d'Italia Prosecco, Italy	£5 / £29
Add Hattingley Valley Classic Reserve, England	£45
Alfred Gratien Brut Classique, France	£9.50 / £55
Taittinger Brut Réserve, France	£65

ROSÉ

Il Sospiro Pinot Grigio Blush, Italy	£6.20 / £8.90 / £27
Taittinger Prestige Rosé, France	£75

WHITE

Care Blanco Sobre Lias, Spain	£6 / £8.60 / £26
Sartori Pinot Grigio, Italy	£6.70 / £9.50 / £30
Vinamar Chardonnay Reserva, Chile	£31
Réserve Roquemolière Picpoul de Pinet, France	£33
Yealands Estate Land Made Sauvignon Blanc, New Zealand	£36

RED

Vinedos Puertas Casa Lejano Merlot, Chile	£6.20 / £8.90 / £27
Trapiche Melodias Malbec, Argentina	£6.90 / £9.80 / £29
Ramón Bilbao Rioja Crianza, Spain	£30
Ken Forrester Petit Cabernet Sauvignon, South Africa	£33
L'Étoile de Villegeorge Haut-Médoc, France	£40

BOTTLED BEER & CIDER

Peroni 5.1%	£4.85
Asahi Super Dry 5%	£5.25
Corona Extra Lager 4.5%	£4.65
Meantime Pale Ale 4.3%	£4.85
Rekorderlig 4%	£5.90
Strawberry and lime / Wild berries / Passion fruit	

SOFT DRINKS

Coca-Cola / Diet Coke	£2.50
Schweppes lemonade	£2.50
Red Bull	£3.60
Genie Kombucha dry apple	£4.95
Fever-Tree	£3
Indian tonic / Refreshingly light tonic / Elderflower tonic Mediterranean tonic / Ginger ale / Ginger beer	

HOT DRINKS

Rainforest Alliance Certified coffee by Piacetto	
Espresso espresso	£2.95
Double espresso	£3.95
Americano	£3.95
Cappuccino	£3.95
Latte	£3.95
Mocha	£3.95
Hot chocolate	£3.95

TEA

Loose leaf teas from Novus	£3.95
English Breakfast / Sapphire Earl Grey / Darjeeling / Spiced Chai / Wild Rooibos Dragon Well Green / Citrus Chamomile / Persian Pomegranate / Decaffeinated Ceylon	

Wines by the glass are available as a 125ml measure on request
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Scottish smoked salmon blinis, crème fraîche, grated egg, capers, shallots	£7.50
Harissa-roasted carrot, onion and fennel, quinoa, lemon dressing VE	£6.50

SALADS

Caesar salad	£7
Baby gem lettuce, marinated anchovies, croutons, Parmesan	
Superfood salad VE	£10
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Grilled prawns	£6.50

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Béarnaise sauce	£2.50
Peppercorn sauce	£2.50

ON THE SIDE

Skinny fries VE	£3
Mixed leaf salad VE	£3
Honey and parsley-roasted carrots V	£3
Seasonal greens V	£3
Garlic & herb buttered new potatoes V	£3


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SPARKLING

	 125ml	 750ml
Stelle d'Italia Prosecco Italy	£5	£29
Hattingley Valley Classic Reserve England		£45




CHAMPAGNE

Alfred Gratien Brut Classique France	£9.50	£55
Taittinger Brut Réserve France		£65
Taittinger Prestige Rosé France		£75

WHITE

	 175ml	 250ml	 750ml
Stormy Cape Chenin Blanc South Africa			£24
Care Blanco Sobre Lias Spain	£6	£8.60	£26
Primera Luz Sauvignon Blanc Chile			£26
Quinta da Lixa QL Flowers Vinho Verde Portugal			£28
Sartori Pinot Grigio Italy	£6.70	£9.50	£30
Bodegas Santa Ana Viognier Reserve Argentina			£30
Vinamar Chardonnay Reserva Chile			£31
Réserve Roquemolière Picpoul de Pinet France			£33
Yealands Estate Land Made Sauvignon Blanc New Zealand	£8.50	£12.20	£36
Terres Secretes Macon Villages Les Preludes France			£40

ROSÉ

	 175ml	 250ml	 750ml
Il Sospiro Pinot Grigio Blush Italy	£6.20	£8.90	£27
Planeta Rosé Sicilia DOC Italy			£35

RED

Rometta Sangiovese IGT Rubicone Italy			£24
Care Tinto Sobre Lias Spain			£26
Vinedos Puertas Casa Lejano Merlot Chile	£6.20	£8.90	£27
Boheme Primitivo Salento Italy			£29
Trapiche Melodias Malbec Argentina	£6.20	£9.80	£29
Ramón Bilbao Rioja Crianza Spain			£30
Ken Forrester Petit Cabernet Sauvignon South Africa			£33
McWilliams On The Grapevine Pinot Noir Australia	£7.70	£11.10	£33
L'Étoile de Villegeorge Haut-Médoc France Chateau Ste. Michelle Columbia Valley Syrah USA			£44

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