

## Room Service Menu

### Starters

**(GFA) Crisply Fried King Prawns 11.95**  
Mango & Spring Onion Salad, Wasabi & Lime Mayo

**(GF) Watermelon Tartar 10.95**  
Whipped Feta Cheese, Mint & Cucumber Dressing,  
Roasted Almonds & Red Chillies

**(GFA) Baked Camembert with Garlic & Thyme  
2 persons 17.95**  
Caramelized Pear Wedges, Sesame Bread Fingers

**(GFA) Classic Prawn Cocktail 11.95**  
Crisp Lettuce, Marie Rose Sauce,  
Fantail of Cucumber, Brown Bread Fingers

**(GFA) Tempura Fried Monkfish 14.95**  
Julienne of Vegetables Stir Fry, Sweet & Sour Sauce

**(GFA) Pulled Ham Hock Terrine  
& Continental Meat Board  
1 persons 11.95 / 2 persons 19.95**  
Pickled Vegetables, Red Onion Marmalade,  
Rustic Bread & Mixed Butters

**(GFA) BBQ & Parmesan Short Rib Croquettes 12.95**  
Chargrilled Radicchio Leaves, Soya & Sticky BBQ Sauce,  
Topped with Fresh Chilli & Sesame Seeds

**(V/VE) Vegetable Spring Rolls 9.95**  
Asian Slaw, Sweet Chilli Dip

**Homemade Duck Spring Rolls 10.95**  
Asian Marinated Cucumber Salad,  
Honey & Soy Dressing

### Salads

**Starter 12.95  
Main 19.95**

**(GFA) Flash Fried Calves Liver**  
Mixed Leaf & Red Onion Dressing  
*Add Black Pudding and/or Crispy Pancetta: 2.95 each*

**(GFA) Caesar Salad**  
Crisp Pancetta or Chorizo, Anchovy Dressing  
& Garlic Croutons  
*Add Free Range Chicken Breast: 4.95*

**(GF/V/VE) Avocado, Kiwi & Mango Salad**  
Mixed Green Leaves, Pomegranate, Sesame Seeds,  
Pickled Red Onions, Honey & Lime Dressing

**(GF/V/VE) Caramelized Peach & Burrata Salad**  
Dressed Mixed Leaves, Roasted Almonds,  
Heritage Tomatoes, Balsamic Glazed Red Onions

**(GFA/V/VE) Beetroot, Orange & Feta Salad**  
Dressed Chicory, Pistachio Crumble,  
Avocado Wedges, Brioche Croutons

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.  
Menu adaptations for special dietary requirements may incur additional costs. Some dishes may contain unpasteurised cheeses,  
traces of nuts and other allergens. Please notify us of any special dietary requirements.

### Mains

**(GFA) Monkfish Char Sui 27.95**  
Sautéed Asian Salad with Hoi Sin & Sweet Chilli Sauce,  
Topped with Spring Onions & Sesame Seeds, Steamed Basmati Rice

**(GFA) Free-Range Chicken Schnitzel 22.95**  
Melted Garlic Butter, Grilled Vine Tomatoes, Sautéed Potatoes,  
Cucumber & Onion Vinaigrette  
*Add Fried Egg 1.95*

**(GFA) Fillet of Pork Milanese 24.95**  
Coated in Egg & Parmesan Breadcrumbs,  
Linguine in Roast Cherry Tomato,  
Onion & Garlic Sauce, Fresh Parmesan

**(GFA) Trio of Cobo Fish & Chips 22.95**  
Pan Fried, Battered & Grilled Seafood & Shellfish,  
Minted Peas, Tartar Sauce, Hand Cut Chips

**Spinach & Ricotta Filled Tortellini 19.95**  
Rosemary & Garlic Roasted Butternut Squash, Broadbean &  
Parmesan White Wine Cream, Dressed Rocket Leaves & Pinenuts  
*Add Fresh Free Range Chicken: 5.50*

**(GFA) Sinangág**  
Filipino Garlic Fried Rice and Vegetables with Oyster Sauce  
*(VE) Deep Fried Tofu 16.95*  
*Free Range Chicken Breast 19.95*  
*King Prawn 22.95*

### Burgers

Served in a Brioche or Vegan Bun  
with Skinny Fries or Hand Cut Chips

**(GFA) 180g Steak Burger 18.95**  
Deep Fried Onions, Gherkins, Tomato, Dijon Mayonnaise  
*Add Monterey Jack or Mild Cheddar Cheese: 2.50*  
*Add Bacon or Crispy Pancetta: 2.95*  
*Add a Fried Free-Range Egg: 1.95*

**Pork & Chorizo Burger 17.95**  
Crisp Pancetta, Homemade Red Pepper Chutney,  
Shredded Iceberg Lettuce, Sliced Tomatoes

**(GFA) Cobo Fried Spicy Chicken Burger 17.95**  
Buttermilk Marinated Chicken Thigh,  
Harissa Mayonnaise, Homemade Coleslaw

**(V/VE/GFA) Chickpea & Coriander Burger 16.95**  
Baby Gem Lettuce, Sliced Tomato, Gherkin, Lemon Veganaise

**(GFA) Breaded Cod Fillet Burger 17.95**  
Pickled Cucumber & Red Onions,  
Shredded Iceberg Lettuce, Tartar Sauce

## Room Service Menu

### Char-grilled Steaks

Served with your choice of Chips or Potatoes,  
Roasted Cherry Tomatoes, Garlic Mushrooms  
and Onions à la Française

(GFA) 400g Chateaubriand or  
500g Striploin on the Bone  
2 Persons **55.00**

(GFA) Fillet: 175g **27.95** / 225g **33.95**  
(GFA) Sirloin: 175g **22.95** / 250g **31.95**

(GF) Add Garlic Butter, Diane, Peppercorn,  
Red Wine or Béarnaise Sauce: **2.95 each**  
Add Garlic King Prawns **2.95 each**  
Add Scallops Meunière **4.50 each**

### Sandwiches & Ciabattas

(Served Midday to 5.30pm)

(GFA/V/VE) **Soup & Sandwich 9.95**  
Small Soup of the Day with half  
a round of Ham & Tomato,  
Chicken Mayonnaise or Cheddar  
with Red Onion or Pickle

(GFA/VE) **Sliced Avocado Open Ciabatta 14.95**  
Tangy Smashed Chickpeas, Sun Dried Tomatoes,  
Dressed Rocket, Toasted Pine Nuts  
Add Feta Cheese Glaze: **2.50**

(GFA) **Hand-Picked Crab Sandwich 15.95**  
Lemon Mayonnaise

(GFA) **Seafood & Shellfish Club Sandwich 17.95**  
Warm Smoked Salmon,  
Cream Cheese & Chives,  
Prawns Marie Rose,  
Crisp Lettuce, Sliced Cucumber

(GFA) **Triple Decker Club Sandwich 17.95**  
Warm Free-Range Chicken Breast,  
Grilled Bacon, Baby Gem Lettuce, Sliced Tomato,  
Dijon Mayonnaise  
Add a Fried Free-Range Egg: **1.95**

(GFA) **175g Sirloin Steak Ciabatta 19.95**  
Garlic Butter, Red Onion Marmalade, Rocket Leaves

### Sides

**4.95 each**

(GFA) **Sharing Bread Basket  
with Mixed Butters**

(GFA) **Tempura Fried Onion Rings**

**Skinny Fries or Hand Cut Chips**

**Sweet Potato Fries (1.25 supplement)**

**Sautéed, Creamed, Lyonnaise  
or Herb Buttered New Potatoes**

**Garlic Creamed Spinach**

(GFA) **Tempura Zucchini**

**Asparagus Spears**

**Mixed Steamed Greens**

**Mixed, Green or Tomato  
& Onion Salad**

### Dessert Menu

**8.95 each**

**Vanilla Sponge**

Strawberry Gel, Marinated Strawberries  
& Raspberries, Whipped Vanilla Bean Chantilly,  
Lemon Curd & Meringue Shard

**Pear & Pecan Strudel**

Choice of Vanilla Ice Cream or Chantilly Cream

(GF) **Burnt Basque Cheesecake Brûlée**

Black Cherry & Amaretto Compote

**Dark Chocolate Fondant**

Nougatine Biscuit, Rum & Raisin Ice Cream, Toffee Sauce

**Classic Apple Tart Tatin**

Apple Crumble Ice Cream, Salted Caramel Sauce

**Selection of Ice Cream & Sorbets**

**Cheese Board**

(3.00 Supplement)

Mature Cheddar, Stilton, Brie and Celery, Caramelised Walnuts,  
Rocquette Apple Chutney, Grapes, Biscuits