

IN ROOM DINING MENU

Available from 11:00 – 23:00



TO SHARE

MANZANILLA [∇] Green olives, brine cured	5
ROSEMARY SOURDOUGH [∇] Netherend farm salted butter	5
CHICKEN AND VEGETABLE GYOZA [∇] Sweet chilli sauce, chives, 4 pcs	10
VEGETABLE SAMOSA [∇] Curried spices, mango chutney, 4 pcs	10
COBBLE LANE CURED CHARCUTERIE SELECTION ^{75 G} Coppa, bresaola and the fennel & garlic salami (Only available as a selection)	14
CORNISH WHITEBAIT [🥚] Tartar sauce, grilled lemon, Maldon sea salt	9

STARTERS

RED LENTIL SOUP [∇] [🥚] Crouton, lemon	9
SEVERN & WYE SMOKED SALMON Sourdough, red onion, sour cream	16
COUNTRY CHICKEN SALAD Baby gem lettuce, parmesan, boiled egg, garlic & anchovy dressing, chives	small 13 large 18

MAINS

DEADHAM VALLEY BEEF RIB-EYE 21 DAYS AGED 270 G [🥚] Herbs sauce from the roof top garden	38
SEA BASS [🥚] [🥚] Steamed, Marie Rose sauce, lemon, cherry tomato	32
PENNE PASTA Diced chicken, cream, button mushroom, parmesan	17
FISH & CHIPS Haddock, Tartare sauce, lemon	21
THE CHURCHILL CLUB SANDWICH [🥚] Chicken breast, free-range egg, tomato, iceberg lettuce, mayonnaise, bacon crumb	15.5

BURGERS

THE WINSTON 6 oz. beef patty, Winston Sauce, cheddar, caramelized onion, pretzel bun	15.5
THE TRAVELER Crispy chicken thigh, jalapeno mayo, smashed avocado, herb salad, pretzel bun	14.5
THE GARDENER [∇] Moving Mountain patty, grilled aubergine, halloumi, peppers, chimichurri pretzel bun. (Available vegan by removing halloumi/alternative bun)	15

FROM ABROAD

CORN-FED FREE-RANGE BABY CHICKEN [🥚] Coriander, chili, garlic, citrus	34
FLATBREAD BIANCO Mozzarella, parmesan, mushroom	16 add chicken 3
COLD MEZZE [∇] Hummus, tabbouleh, moutabal, labneh, Arabic bread	25
FALAFEL [∇] Cucumber raita, mint, 4 pcs	15
CHICKEN BYRIANNI Halal chicken, mango chutney, rice, poppadum	34

SIDE DISHES

FRIES Skin on	4
SWEET POTATO FRIES Cajun spice, bacon, sriracha mayo, crispy shallot	5
TENDER STEM BROCCOLI Steamed, olive oil	7
NEW POTATO Butter, parsley	5
MARKET LEAVES Herbs, house dressing	5

[∇] Vegetarian [🥚] Vegan [🥚] Gluten Free Dairy Free [🥚] Contains nuts

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let the Room Service team know upon placing an order.

BRITISH CHEESE

KENTISH CHAUCER'S CHEESE 90G. [∇] Camembert style, Lavorsh, chutney, radish, herb salad	10
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DESSERTS

CHOCOLATE & HAZELNUT SPHERE [🥚] [∇] Coffee Anglaise	9.5
BAKED VANILLA CHEESECAKE [🥚] [∇] Mixed berry compote	7.5
ETON MESS [🥚] [∇] Strawberry, meringue, cream	8
SORBET & ICE CREAM SELECTION [∇] Ask your waiter for flavours, vegan option is available	1 scoop 5 2 scoop 6 3 scoop 7.5

NEWBY TEAS & INFUSIONS

English Breakfast, Assam, Earl Grey, Darjeeling,	£5.50
Lapsang Souchong, Green Sencha, Hibiscus Red Berries, Strawberry and Mango, Ginseng Oolong, Jasmine Pearls, Silver Needle, Rooibos Tiramisu, Peppermint	
Mini Flowering Teas - Blueberry, Lychee	£6.50
Flowering Tea Pots - Jasmine, Rising Flower	£7.50

COFFEE

Americano, Espresso, Double Espresso, Cappuccino, Latte, Mocha, Macchiato, Double Macchiato	£5.50
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MINERAL & SOFT DRINKS

Still or Sparkling Water 33cl/75cl	£4/ £5.50
Soft Drinks	£4.50
Fresh Juices	£5

Please kindly note that a delivery charge of £5 will be applied for your order. All prices include VAT at the standard rate. An optional 12.5% service charge will be added to your bill.