

THE  
LAUREATE

IN ROOM DINING

Available 10:30 - 22:30

STARTERS

Semolina, paprika crumbed  
squid rings, aioli £7.50

Ginger, lemon & honey glazed  
chicken lollipops, sriracha mayo £8.00

Honey glazed, mini chorizos  
& sourdough bread £7.50

SALADS

Chicken Caesar salad, crispy  
anchovies, bacon, soft boiled egg,  
Parmesan, gem lettuce & brioche croutons  
(agf) £15.00

Greek salad, tomatoes, cucumber,  
peppers, red onion, Kalamata olives,  
feta with a lemon & oregano infused oil  
(v) (gf) (avg) £14

MAIN COURSES

Cajun spiced chicken burger,  
tomato, gem lettuce, on toasted  
brioche bun & fries £16  
*add Cheddar cheese, bacon,  
or caramelised onion for £1.50*

Graduate beef burger,  
tomato, gem lettuce, on toasted  
brioche bun & fries £16  
*add Cheddar cheese, bacon,  
or caramelised onion for £1.50*

Beyond Meat burger, pickled red  
slaw, tomato, gem lettuce on toasted  
vegan brioche bun & fries (vg) £18

North African spiced lamb koftas,  
ancient grain pitta, Greek salad,  
tzatziki dip & fries £19

PIZZA

Margherita  
tomato, basil (v) £14.00

Quattro Stagioni  
mixed vegetables (v) £15.00

Romana  
capers, anchovies £15.00

Picante  
N'duja, pepperoni £16.00

Our pizzas are have a San Marzano tomato  
sauce with mozzarella cheese as base. All  
pizzas can be made with vegan mozzarella

SIDES

French fries (vg) £5.00

Triple cooked chips (vg) £5.00

House salad, French dressing (vg) £5.00

Seasonal vegetables (gf) £5.00

DESSERTS

Cheeseboard £14.50  
selection of Mediterranean and UK cheeses with  
crackers, chutney & grapes

Italian Gelato £2.50/Scoop  
choose from vanilla,  
strawberry & chocolate

Please always inform us of any allergies as not all ingredients can be listed.  
Detailed allergen & nutritional information is available on request.

A discretionary 12.5% service will be added to your final bill.

(v) Vegetarian (gf) Gluten Free (vg) Vegan (agf) Adaptable Gluten Free