BREAKFAST

6.00AM - 12.00PM

Full English £18

Grilled bacon, Cumberland sausage, grilled tomatoes, hash browns, baked beans and Portobello mushroom served with two Barradale Farm eggs of your choice 750 kcal

English breakfast bap £12

Grilled bacon and Cumberland sausage served in a brioche bun with a fried Barradale Farm egg and tomato relish 1092 kcal

Eggs Benedict, Florentine or Royale £15

English muffin, soft poached Barradale Farm egg, Hollandaise sauce; smoked ham (822 kcal), spinach (606 kcal) or Maldon Cure Oak Smoked salmon (889 kcal)

Eggs and avocado on toast £16 (V)

Sourdough bread, crushed avocado, soft poached Barradale Farm egg, wilted spinach 675 kcal

Omelette £14

Three Barradale Farm eggs with choice of ham, mushrooms, spinach, onion, cheese, tomato, peppers, chilli 300 kcal

Egg white omelette £14 (V)

Spinach, goat's cheese, rocket, radish and sun-dried tomato 317 kcal

Vegan breakfast bowl £17 (VG)

Pinto bean cassoulet with tofu and kale, fresh tomato and sweet potato 488 kcal

Shakshouka £10 (V)

Baked Barradale Farm eggs, tomato, onion, Arabic spices 350 kcal

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Sliced Avocado and seasonal green vegetables £18 (V)

served with poached egg and Hollandaise sauce
| vegan option available 370 kcal

Brioche French Toast £12 (V)

Seven seeded artisan bakery brioche served with toffee sauce, fresh banana and whipping cream 530 kcal

Pancakes or Waffles £12 (V)

with seasonal berries and maple syrup 243 kcal

Rolled oat porridge £8

with Bermondsey Bees honey and fresh berries 368 kcal

Continental basket £12

Danish, croissants, muffins, toast and a fruit yoghurt pot 751 kcal

Meat and seafood selection £16

Parma ham, salami, roast ham, Maldon Cure Oak Smoked salmon, smoked mackerel *561 kcal*

Cheese selection £14 (V)

Brie, Lincolnshire Poacher, Cashel Blue, Cerney Ash goat's cheese 1006 kcal

Fresh fruit salad £9 (VG)

With seasonal mixed berries 30 kcal

Berry bowl £10 (VG)

Mix of strawberries, blueberries, blackberries and raspberries 27 kcal

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MENU SELECTION

12.00PM - 06.00AM

O Available overnight

Roasted tomato soup £8 (VG) (S)

Served with ciabatta croutons 211 kcal

Butternut squash soup £8 (VG) (VG)

Served with ciabatta croutons 595 kcal

Maldon Cure Oak Smoked salmon £14

Horseradish, shallot and caper cream, brown bread and butter 288 kcal

Classic club sandwich £23 ()

Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mayonnaise, French fries 922 kcal

Steak sandwich £26 (H)

With a choice of Aldens of Oxford Rib-eye or Sirloin steak cooked to your liking, on ciabatta bread with chimichurri sauce and fried onions, served with French fries 770 kcal

Philly cheese sandwich £22

Pulled beef on sourdough bread, English mustard, crispy onions, blue cheese sauce, served with French Fries 773 kcal

Vegetable burger £17 (V) ©

Grilled portobello mushroom, roasted red pepper, tomato, avocado, fried egg, lettuce, mayonnaise, French fries 870 kcal

Caesar salad £15 (H) (S)

With grilled chicken (601 kcal) £21 / With sautéed prawns (559 kcal) £25

Greek salad £13 (V)

Heirloom tomatoes, cucumber peppers, mixed olives, feta, red onion 179 kcal

Quinoa Salad £19

Heirloom tomato, avocado puree and radish 220 kcal

Flame grilled beef burger £27 (H) (S)

Thatcham of Berkshire patty, smoked applewood cheese, bacon, onion chutney on a brioche bun, served with French fries 1057 kcal

Buttermilk-fried chicken burger £21 (H) (S)

Chipotle sauce, red cabbage slaw and French fries 1438 kcal

FROM THE CHARGRILL

Please choose from red wine sauce, mushroom sauce or Hollandaise sauce.

230g 28 day dry aged Aldens of Oxford Rib-eye steak or Sirloin steak £34 (H) (S)

Served with confit cherry tomatoes, grilled king oyster mushroom, hand-cut chips 940 kcal

MAIN COURSE

Crispy battered codling fillet £28

with pea purée, tartare sauce, chunky chips and lemon 880 kcal

Grilled fillet of lemon sole £35

with creamy mash potato, choy sum, glazed carrots, served with brown shrimp veloute with dill, and marinated cucumber 229 kcal

Pan roasted fillet of Scottish Salmon £30

with Jerusalem couscous, wilted spinach, braised fennel and jus 548 kcal

Indian style curry £25 (H)

Tender lamb (665 kcal) or chicken (590 kcal) pieces cooked in a fragrant curry sauce and served with basmati rice and mini poppadoms

Baked vegetable ratatouille £25 (VG)

with broad bean cassoulet and vegetable pistou 91 kcal

Margherita pizza plus three toppings of your choice £19 430 kcal © Ham 63 kcal, pepperoni 99 kcal, grilled chicken 23 kcal, bacon 45 kcal, tuna 38 kcal, prawns 13 kcal, anchovies 42 kcal, mushrooms 4 kcal, olives 21 kcal, onion 8 kcal, peppers 5 kcal, capers 60 kcal, spinach 5 kcal, cherry tomatoes 4 kcal, chilli 8 kcal

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Penne pasta or spaghetti £20 ()

With grilled chicken 83 kcal (H) **£6**Your choice of sauce: roasted vine tomato (V) 181 or 195 kcal, carbonara 287 or 327 kcal, bolognese 281 or 321 kcal, pesto 634 or 624 kcal or arrabiata (V) 384 or 424 kcal

SIDES £5

Buttered new potatoes with chives 85 kcal
Honey glazed Chantenay carrots 125 kcal
Fine green beans with confit shallots 113 kcal
French fries 312 kcal
Chunky chips 278 kcal

Hospitality Action's Invisible Chips 0% fat, 100% charity, £5

All proceeds go to help support those working in the industry, one portion at a time

DESSERTS

Fruit salad £8 (VG)

Mixed seasonal fruits in a sweet vanilla syrup 70 kcal

Vanilla cheesecake £8

with mango compote and mango culis 416kcal

Sticky toffee pudding £8

with butterscotch sauce and vanilla ice cream 470kcal

Raspberry and Chocolate Rocher £8 (VG)

Raspberry chocolate sphere, freeze dried raspberry and chocolate glaze with a raspberry coulis 187 kcal

Cheese selection £15 2011 kcal

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ARABIC SELECTION

Hummus £11 (VG)

Smooth paste of of chickpeas and tahini 301 kcal

Tabbouleh £11 (VG)

Cracked wheat, parsley salad, tomato, mint and onion 124 kcal

Shish Taouk £24.50

Barbecue boned chicken, Arabic spices and garlic sauce 451 kcal

Biryani £28 ()

Chicken 1548 kcal or lamb 1965 kcal

brought in to the hotel from outside and cutlery and crockery is requested.

CHILDREN'S MENU

Two courses - £18 Three courses - £24

STARTERS £8

Homemade tomato soup with croutons (VG) 211 kcal

Carrot and cucumber sticks with seasonal hummus dip (VG) 110 kcal

Green salad (VG) 10 kcal

MAINS £12

Pizza with your choice of topping: Ham and mozzarella, tomato and basil or chicken and basil 316 kcal

Grilled fillet of salmon with mixed vegetables and potatoes 170 kcal

Macaroni and cheese (V) 218 kcal

Spaghetti or penne pasta with your choice of cheese 190 kcal, bolognese

143 kcal or tomato sauce 90 kcal (V)

Fish goujons with French fries, tartar sauce and peas 347 kcal

Chicken nuggets with French fries and salad 314 kcal

Chicken 484 kcal or beef 540 kcal burger with lettuce, tomato and French fries ①

DESSERTS £8

Fresh fruit salad 70 kcal

Selection of ice cream with chocolate sauce; choose from vanilla, chocolate or strawberry 280 kcal

Chocolate brownie and vanilla ice cream 570 kcal

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NIPA THAI MENU

AVAILABLE FROM 5PM - 10PM

APPETISERS

Satay Kai £15

Chargrilled marinated chicken served with peanut sauce and cucumber relish

Toong Ngern Yuang £16

Crisp fried prawn dumplings served with homemade sauce

CURRIES

Kaeng Kiew Warn Kai (spicy) £24

Vibrant chicken & Thai aubergine in a spicy & rich green coconut sauce

Kaend Kiew Warn Pak Thao Hoo (medium spicy) £18

Bean curd & vegetables in green curry

PAN FRIED DISHES & RICE

Phad Kra Prao Kai £22

Stir fried chicken with chillies & basil leaves

Koong Tod Kra Tiem Prig Tai £29

Stir fried prawns with pepper, coriander & crisp fried garlic

Phad Phak Tuam Mitr (V) £14

Stir fried mixed vegetables

Sanguan's Pad Thai £21

Fried rice noodles with bean sprouts, spring onions, eggs & prawns

Kao Suay (∨) £7

Thai jasmine rice

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WINES

WHITES	175ml	BOTTLE
PINOT GRIGIO SARTORI DI VERONA 2023, ITALY Clean floral bouquet with a full palate and a touch of exotic spice	£12	£44
DASHWOOD SAUVIGNON BLANC 2023, NEW ZEALAND Aromas of passionfruit, grapefruit, and lime, and a zingy citrus finish	£13	£50
MÂCON BLANC VILLAGES LOUIS JADOT 2022, FRANCE Bright and balanced with refreshing notes of citrus and crisp green apple	£13	£48
GAVI DI GAVI LA MINAIA NICOLA BERGAGLIO 2021, ITALY Crisp and refreshing with a light, fresh, mineral and citrus bouquet		£49
PULPO ALBARINO RIAS BAIXAS 2021, SPAIN Bright with hints of apple green, white flowers and peach		£52
SANCERRE BLANC FRANC MILLET 2023, FRANCE A bright wine with crisp minerality and ripe citrus flavours.		£60
MERSAULT BLANC JEAN-MICHEL GAUNOUX 2023, FRANCE Ripe and tropical on the nose, with fine acidity and well-formed fruitflavours.		£100

ROSÉ

PINOT GRIGIO BLUSH PARINI DI VENEZIA 2021, ITALY Aromatic with delicate citrus notes, crisp and refreshing on the palate

£42

All wines by the glass are available in 125ml & spirits & liquors are available in 25ml.

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WINES

	RED	175ml	BOTTLE
VINUVA ORGANIC NERO D'AN Soft palate, touch of spices, berrie		£12	£40
LES TERRES DU ROY CÔTES I Smooth and full-bodied with dark		£11	£44
ALMA MORA RESERVA MALBI Ripe red berry and plum flavours f elegant touch of toasty vanilla		£12	£47
DASHWOOD PINOT NOIR 2020 Crunchy black and red cherry fruit smooth tannins	•	£14	£52
VALPOLLICELLA RIPASSO SO A powerful red wine, full of cherry with a hint of jam	- ,		£55
CHATEAU CISSAC HAUT-MED Well balanced, red fruits, cooked be subtle vanilla			£55
CHATEAU CLINET POMEROL 2 Layers of ripe red and dark fruit, to oak in the background			£100

WINES

CHAMPAGNE & SPARKLING	125ml	BOTTLE
PONTEBELLO PROSECCO ITALY Hints of citrus, pear, refreshing on a palate, NV	£13	£52
TAITTINGER BRUT RESERVE NV FRANCE Aromas of fruit and brioche with fragrance of peach and white flowers with flavours of fresh fruit and honey, NV	£16	£85
TAITTINGER BRUT PRESTIGE ROSE NV FRANCE A vibrant rosé with aromas of red summer fruits, wild strawberry and raspberry, NV	£20	£110
BOLLINGER SPECIAL CUVÉE FRANCE Full-bodied style, notes of citrus, brioche, NV		£125
KRUG GRAND CUVÉE FRANCE A blend of 10 vintages and wines from 25 Crus, rich, balanced and unique, NV		£410
THOMSON & SCOTT NOUGHTY BLANC UK Non-alcoholic, vegan, halal sparkling wine. Dry, with crunchy, ripe-apple fruit, NV		£55
DESSERT WINE	100ML	. 500ML
TOKAJI ASZÚ 5 PUTTONYOS 2016, HUNGARY Rich and sweet with apricot, honey, and nutty flavours.	£17	£85

APERITIFS & DIGESTIFS

50ml

APERITIFS £11

DIGESTIFS £11

APEROL CAMPARI PER SE SAMBUCA LIMONCELLO

AMARETTO
BAILEYS
COINTREAU
DRAMBUIE
FRANGELICO
GRAHAM'S TAWNY PORT
GRAND MARNIER
FERNET BRANCA

BEERS

HEINEKEN	NETHERLANDS 5%	0.33L	£6
PERONI LIBERA NASTRO AZZURRO	ITALY 0%	0.33L	£7
CURIOUS INDIA PALE ALE	england 5.6%	0.33L	£7
PORTOBELLO LONDON PILSNER	scotland 4.6%	0.33L	£7
SINGHA	THAILAND 5%	0.33L	£7
PERONI NASTRO AZZURRO	ITALY 5.1% 5%	0.33L	£7

SPIRITS

GIN		50ml	WHISKY	
TANQUERAY ENGLAN	ID £13	BLEN	DED	
HENDRICK'S SCOTLA	ND £14	J.WAL	KER BLACK 12yr SCOTLAN	D £15
		CHIV	AS REGAL 18yr SCOTLAND	£22
VODKA		ISLAY		
		LAPH	ROAIG 10yr SCOTLAND	£15
KETEL ONE NETHERLAN	NDS £13	LAGA	VULIN 16yr SCOTLAND	£18
BELVEDERE POLAND	£13			
GREY GOOSE FRANCE	£14	SPEYS	SIDE	
		GLEN	LIVET 12yr SCOTLAND	£14
RUM		MACA	LLAN 12 SCOTLAND	£24
RUMBULLION SPICED R	RUM £13	HIGHL	AND / ISLAND	
HAVANA CLUB 3yr	CUBA £13	OBAN	1 14yr scotland	£22
MOUNT GAY BLACK BARREL BARBAD	os £14		/HINNIE 15yr SCOTLAND	£15
BRANDY		IRELA	ND	
REMY MARTIN VSOP	FRANCE £13		REAST 12yr	£12
BERNEROY CALVADOS			J	
		HIBIK	I HARMONY	£20
TEQUILA		BOUR		
TROMBA TEQUILA BLA	NCO		DFORD RESERVE USA	£15
MEXICO	£14			
PATRON SILVER MEX	(ICO £14			

SOFT DRINKS

JUICES £5

Apple 72 kcal Cranberry 25 kcal Grapefruit 57 kcal Orange 30 kcal Pineapple 80 kcal Tomato 30 kcal

WATER

Lianllyr Source still or sparkling small £2 / large £5

Evian still or **Perrier** sparkling small £3 / large £6

FEVERTREE MIXERS £5 (200ML)

Tonic 56 kcal Light Tonic 30 kcal

MIXERS £5

Lemonade 70kcl Soda Water 0 kcal Bitter Lemon 70 kcal Ginger Ale 68 kcal Ginger Beer 74 kcal

COCA COLA PRODUCTS £6 (330ML)

Coke 139 kcal
Diet Coke 0 kcal
Coke Zero 0 kcal

HOT DRINKS

COFFEE £7

Espresso
Double Espresso, Americano
Macchiato, Café Latte, Cappuccino, Flat White, Mocha
Filter Coffee, Hot Chocolate

Decaffeinated options available

TEA & INFUSIONS £7

English Breakfast, Earl Grey Green Mint, Very Berry, Chamomile Lemon & Ginger

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