

ROOM SERVICE MENU

APPETISERS

FEATURE SOUP Ask your server about today's hot creation 5.95
ADD TOASTED GARLIC BAGUETTE 2.00

SWEET POTATO FRIES Served with roasted garlic aioli 5.95

CALAMARI Lightly breaded and tossed with pepper and sea salt served with a tzatziki and sweet chilli sauce 8.25

PEPPER PRAWNS Tiger prawns sautéed with green and red peppers, onions, garlic and spicy chillies 9.95

STEAK BITES Tender marinated bites of rump steak served with sweet Dijon dip and horseradish aioli 9.95

CHEXICAN CHILLI CHICKEN Crispy chicken bites tossed with Mexican and Asian hot sauce, fresh cucumber, tortilla strips and coriander with lime 9.25

DRY RIBS Biryani or Salt & Pepper rub 8.50

MINI MAC SLIDERS Three mini beef sliders with house sauce, American cheese, dill pickles and onions on sesame seed buns 8.95

CHICKEN WINGS Choose from: Jack Daniel's Bourbon, Golden Shark, Hot, Salt & Pepper or Smoked Parmesan 8.95

ADD CARROT STICKS and RANCH DIP 1.00
DOUBLE ORDER 14.95

DOUBLE CHEESE NACHOS Half a pound of melted cheese atop tortilla chips, finished with diced tomatoes, spring onions and jalapeños served with salsa and sour cream (v) 11.25

ADD GUACAMOLE 2.00
ADD SPICY BEEF OR PULLED CHICKEN 4.00

TOASTED GARLIC CIABATTA Two baguette loaves toasted with garlic and herb butter (v) 4.95

ADD CHEESE 1.50

CRISPY DUMPLINGS Deep fried veggie dumplings with Asian slaw and chilli ponzu (v) 7.25

SALADS

CAESAR SALAD Romaine lettuce, croutons, parmesan and classic Caesar dressing (v) 10.95

ADD CHICKEN BREAST 4.00 ADD SALMON 6.00

STEAK SALAD Grilled rump steak, feta cheese, hard boiled egg, baby potatoes, green beans, tomato and cos lettuce tossed in honey and lime vinaigrette with a balsamic drizzle 15.50

ARTISAN SALAD Artisan greens, fresh veggies, toasted pumpkin seeds tossed in honey and lime vinaigrette (v) 9.95

ADD CHICKEN 4.00

Please note that not all ingredients are listed. Advise your server of any food sensitivities or preferences and ensure you speak to a manager directly regarding severe allergies.

BURGERS

Our house-made beef burgers are served on a brioche bun with signature relish, lettuce, tomato, red onion and pickles, unless otherwise indicated.

Served with your choice of chips, garden salad, Caesar salad or feature soup.

CLASSIC CHEESEBURGER 13.95

ADDITIONAL TOPPINGS: BACON, MUSHROOMS, SAUTÉED ONIONS OR GUACAMOLE 2.00 EACH

SHARK BURGER Fully loaded with streaky bacon, sautéed mushrooms, cheddar cheese and sautéed onions 14.95

DOUBLE FISTED BURGER Double cheeseburger with streaky bacon and bbq sauce 16.50

FALAFEL BURGER Falafel, spinach and chickpea patty with coriander and lime aioli, tomato, lettuce, onion and gherkin (v) 12.50

CAJUN CHICKEN BURGER Fresh spicy chicken breast topped with cheese on a brioche bun with guacamole and aioli 14.50

SUBSTITUTE BEER BATTERED ONION RINGS OR SWEET POTATO FRIES 2.50 EACH

SANDWICHES

Our sandwiches are served with your choice of chips, garden salad, Caesar salad or feature soup.

OPEN FACED STEAK SANDWICH Served on a toasted garlic ciabatta with caramelised onions, mushrooms and rocket 12.95

ADD BEER BATTERED ONION RINGS OR PEPPERCORN SAUCE 2.00 EACH

CANADIAN CLUBHOUSE SANDWICH Grilled chicken breast, streaky bacon, cheddar cheese, grainy mustard aioli, lettuce and tomato on a toasted baguette 11.95

PHILLY CHEESESTEAK Shaved roast beef with peppercorn sauce, peppers, onions, mushrooms and cheese on a baguette 12.95

ROAST BEEF DIP Shaved roast beef with crispy beer battered onion rings on a toasted ciabatta with mild horseradish aioli and beef gravy 12.95

PIZZAS

All of our pizza dough is hand stretched fresh to order.

MARGHERITA Rustic tomato sauce, mozzarella, fresh basil and extra virgin olive oil 11.95

ADD SPICY BEEF 3.50

MEAT PIZZA Pepperoni, spicy capicola, mozzarella and crispy bacon 13.95

Please note that not all ingredients are listed. Advise your server of any food sensitivities or preferences and ensure you speak to a manager directly regarding severe allergies.

NOSH NOURISHMENT EATS
SUSTENANCE SNACKS TUCK
FOOD
REFRESHMENTS
PROVISIONS NOSH EATS

NOSH NOURISHMENT EATS
SUSTENANCE SNACKS TUCK
FOOD
REFRESHMENTS
PROVISIONS NOSH EATS

MAINS

All steaks are served with a fried onion ring and tomato, along with your choice of potatoes or rice and seasonal vegetables.

Choose from skin on fries, mashed potatoes, herb roasted baby potatoes or rice.

RIB EYE 10oz 26.95
RUMP STEAK 10oz 20.95

ADD SAUTÉED ONIONS, MUSHROOMS OR PEPPERCORN SAUCE 2.00 EACH

ADD CHEESY GARLIC BREAD 2.50 ADD PRAWNS 4.00

* We are proud to serve steaks which are raised locally and are all Red Tractor and AHDB assured.

LEMON HERB SALMON Pan-fried fresh salmon served with ancient grains and Mediterranean herb dressing 15.95

HUNTER CHICKEN A rich mushroom and bacon sauce, finished with tomatoes and tarragon served with Jasmine rice 15.95

FISH & CHIPS Beer battered haddock fillet, skin on fries, mushy peas and tartar sauce 14.50

SAUSAGE & MASH Gloucester old spot sausages, creamy mashed potatoes and rich onion gravy 11.95

PASTA AND RICE

CHICKEN TIKKA MASALA A creamy blend of sautéed chicken, tomato and Indian spices over rice served with curry buttered naan 14.95

VEGETABLE THAI STIR-FRY Stir-fried vegetables with a Thai sesame sauce over noodles 10.95

ADD CHICKEN OR PRAWNS 4.00
ADD SLICED STEAK 6.00

LASAGNE AL FORNO Made with a classic Italian recipe, ragu with beef and pork, layers of fresh pasta and cheese sauce served with your choice of garlic bread or house salad 13.95

PRAWN LINGUINE Tiger prawns, rustic Italian tomato and garlic sauce, fresh rocket and a slice of toasted garlic ciabatta 15.50

GINGER BEEF RICE BOWL Sweet and spicy sliced beef with Szechuan vegetables and Jasmine rice 15.50

DESSERTS

STICKY TOFFEE PUDDING Served warm with buttery caramel sauce, whisky crème anglaise and French vanilla ice cream 6.95

DARK & DEADLY CHOCOLATE CAKE Double layered chocolate cake filled with chocolate fudge topped with rich chocolate mousse and whipped cream 6.95

WHITE CHOCOLATE COOKIE SKILLET A house-baked soft cookie served warm with vanilla ice cream and chocolate sauce 6.95

ETON MESS Vanilla and strawberry ice cream with fresh strawberries, meringue pieces and strawberry sauce 7.25

LATE NIGHT (10:30PM-6AM)

FEATURE SOUP Ask your server about today's hot creation 5.95
ADD TOASTED GARLIC BAGUETTE 2.00

TOASTED GARLIC CIABATTA Two baguette loaves toasted with garlic and herb butter (v) 4.95

ADD CHEESE 1.50

CANADIAN CLUBHOUSE SANDWICH Grilled chicken breast, streaky bacon, cheddar cheese, grainy mustard aioli, lettuce and tomato on a toasted baguette 11.95

ROAST BEEF DIP Shaved roast beef with crispy beer battered onion rings on a toasted ciabatta with mild horseradish aioli and beef gravy 12.95

LASAGNE AL FORNO Made with a classic Italian recipe ragu with beef and pork, layers of fresh pasta and cheese sauce served with your choice of garlic bread or house salad 13.95

CHICKEN TIKKA MASALA A creamy blend of sautéed chicken, tomato and Indian spices over rice served with curry buttered naan 14.95

DOUBLE CHEESE NACHOS Half a pound of melted cheese atop tortilla chips, finished with diced tomatoes, spring onions and jalapeños served with salsa and sour cream (v) 11.95

ADD GUACAMOLE 1.50
ADD SPICY BEEF OR DICED CHICKEN 3.00

DARK & DEADLY CHOCOLATE CAKE Double layered chocolate cake filled with chocolate fudge topped with rich chocolate mousse and whipped cream 6.95

LIQUOR

We are pleased to offer a bar menu and wine list. Please ask for details.

Cava/Pere Ventura Cuvée Brut – Spain (bottle) 35.00
Rekorderlig (500 ml) 5.95
Stella (330 ml) 4.95
Corona (330 ml) 4.95
Coors Light (330 ml) 4.95



PLEASE DIAL EXTENSION 6634
Lunch and Dinner available from 11am.
Room Service is available 24 hours.

Prices and availability subject to change without notice. All prices include VAT at appropriate rate.

NOSH NOURISHMENT EATS
SUSTENANCE SNACKS TUCK
FOOD
REFRESHMENTS
PROVISIONS
NOSH EATS

NOSH NOURISHMENT EATS
SUSTENANCE SNACKS TUCK
FOOD
REFRESHMENTS
PROVISIONS
NOSH EATS