



ROOM SERVICE

Menu

Hot Food Available from 11:30am - 2:30pm & 6pm - 9:30pm.
Sandwiches are available 24hrs per day.

how to order

To place your order please call reception by dialing 0 on your bedroom telephone.

A £5 room service charge applies per tray.

To have your tray collected please call reception by dialing 0 on your bedroom telephone.

small plates

ROASTED ROOT VEGETABLE SOUP (GF?) (VE?) 7.00
Parsnip crisps and toasted sourdough 296 Kcal C, G

SPICED CRISPY CALAMARI 8.00
Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise
623 kcal E, G, MO, SO

DUCK, CHICKEN & CHERRY TERRINE (GF?) 10.00
Wrapped in smoked bacon with pear chutney and toasted brioche 1084 Kcal G, E, D M, N

NACHOS (GF) 13.50
Tortilla chips with melted cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli.
Perfect for sharing.
Beef 1229 kcal D | Vegetable (V) 1094 kcal D | Vegan (VE) 1033 kcal

mains

PANKO CHICKEN PARMIGIANA 16.50
Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips & a house salad 881 kcal C, D, G, M

THE BANK BURGER (GF?) 16.50
6oz beef patty with crispy bacon, melted Swiss cheese & black garlic mayo served with chips and a house salad
1830 kcal SU, E, G, D, M

FESTIVE CHICKEN BURGER 16.50
Panko coated chicken topped with cranberry jam & a pig in blanket served with festive gravy dip, chips and a house salad 2606 kcal D, E, G, SU, M

BHAJI BURGER (V) (GF?) (VE?) 14.00
Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad 1215 kcal C, G, M, SU

Adults need around 2000 Kcal a day. Please let us know if you have any allergens or special dietary requirements.
Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

(GF?) CAN BE GLUTEN FREE (please ask) | (V) VEGETARIAN | (VE) VEGAN | (VE?) CAN BE VEGAN (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY
N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN


B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS



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sides

HOUSE CHIPS V GF VE 464 kcal	4.50
GARLIC BREAD V 547 kcal G, D	4.50
CHEESY GARLIC BREAD V 931 kcal G, D	6.00
HOUSE SALAD V GF VE 155 kcal M	3.50
HOUSE CIDER ONION RINGS (5) V GF 470 kcal SU	5.00
TRUFFLE PARMESAN CHIPS V GF 586 kcal D	5.50
SIDE OF SEASONAL VEG V GF VE 42 kcal	4.50

desserts

DARK CHOCOLATE TORTE V	9.50
Rich dark chocolate torte, baileys infused cream and salted pecan praline 847 Kcal E, G, D, N	
CHOCOLATE BROWNIE V GF	8.00
Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 kcal SO, D, E	
LOCAL CHEESE BOARD V GF?	10.00
A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts 984 kcal D, G, C, N, S, M	
RASPBERRY SORBET V GF VE	7.00
Two scoops of local sorbet topped with fresh raspberries & lemon zest 178 kcal	

sandwiches

All of our sandwiches are served with a spicy tomato chutney, house salad, and crisps on your choice of White, Malted or Gluten Free Bread **GF?**

CHEDDAR & PICKLE V 953 kcal G, M, D	8.00
PRAWN MARIE ROSE, CRISP LETTUCE 673 kcal G, CR, M, D, E, F	9.00
ROAST BEEF, ROCKET WITH HORSERADISH 680 kcal G, M, D, E OR MUSTARD 679 kcal G, M, D	8.50
GAMMON HAM & MUSTARD 684 kcal G, M, D	8.00
ROAST TURKEY, CRANBERRY & STUFFING 756 kcal G, M, D	8.50
TUNA MAYONNAISE & CUCUMBER 774 kcal G, F, D, E, M	8.50
EGG MAYONNAISE, CRESS 722 kcal V G, M, D, E	8.00
TURKEY & HAM, LETTUCE, CUCUMBER, TOMATO & MAYONNAISE 912 kcal G, M, D, E	9.00

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