



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

TODAY'S SOUP (V) (GF?) 7.00

With butter & your choice of white G, malted G, SO
or gluten free bread E

SPICED CRISPY CALAMARI 623 kcal 8.00

Lightly coated calamari deep fried until golden, served
with a chilli & spring onion salad and a lemon mayonnaise
E, G, MO, SO

CHICKEN LIVER PARFAIT (GF?) 689 kcal 8.00

Smooth chicken liver parfait with a spicy tomato chutney,
frisée salad and toasted sourdough E, G, D, SU, S, SO, M

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

COLD RIVER BATTERED COD (GF) 1687 kcal 17.00

Locally sourced cod tail in a crispy cider batter served with
house chips, minted peas & homemade tartar sauce SU, E

DEVON CRAB MAC & CHEESE 1179 kcal 15.00

Macaroni in a lightly spiced cheese sauce with fresh
crab, lemon and herb crumb & garlic bread CR, D, G

PANKO CHICKEN PARMIGIANA 881 kcal 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 C, D, G, M

THE BANK BURGER (GF?) 1830 kcal 16.50

6oz beef patty with crispy bacon, melted Swiss cheese
& black garlic mayo served with chips and a house salad
SU, E, G, D, M

HONEY DRIP CHICKEN BURGER 1376 kcal 15.50

Panko chicken tossed in our own hot honey topped with
crispy bacon served with chips and a house salad D, E, G, SU

BHAJI BURGER (V) (GF?) (VE?) 1215 kcal 14.00

Root vegetable bhaji topped with curried mayo, mango
chutney and pickled red onions served with chips and
a house salad 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
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HOTELS | RESTAURANTS | SPAS



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sides

HOUSE CHIPS 464 kcal	4.50
GARLIC BREAD 547 kcal G, D	4.50
CHEESY GARLIC BREAD 931 kcal G, D	6.00
HOUSE SALAD 155 kcal M	3.50
HOUSE CIDER ONION RINGS (5) 470 kcal SU	5.00
TRUFFLE PARMESAN CHIPS 586 kcal D	5.50
HORSERADISH SLAW 237 kcal	3.50
SIDE OF SEASONAL VEG 42 kcal	4.50

desserts

SALTED CARAMEL TART 983 kcal	8.50
Golden salted caramel tart with honeycomb & Yarde Farm clotted cream vanilla ice cream D, E, G	
CHOCOLATE BROWNIE 695 kcal	8.00
Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet SO, D, E	
LOCAL CHEESE BOARD 984 kcal	10.00
A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts D, G, C, N, S, M	
RASPBERRY SORBET 178 kcal	7.00
Two scoops of local sorbet topped with fresh raspberries & lemon zest	

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

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

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