### desserts

Dessert of the Day

Please ask about our chef's daily special. Belgian Chocolate Cheesecake (v) Served with a blackcurrant compote. Sticky Toffee Sundae Crunchy honeycomb, sticky toffee pudding, ice cream and whipped cream. Served with warm butterscotch sauce.

Add a scoop of ice cream to any dessert for £0.90

Sharing Dessert Pots

Choose three from the following:

Salted Caramel

Lemon Posset

Mascarpone, Marsala and Macchiato

Crème Brûlée

All served with a blackcurrant compote.

#### £2.95 Ice Cream (v) £2.95

Choose your favourite three scoops of Ben & Jerry's.

Simply Vanilla

Cookie Dough

Chocolate Fudge Brownie

Caramel Chew Chew

Cherry Garcia

Eton Mess (v)

£2.95

£3.95 Strawberries, meringue and cream with a raspberry coulis.

Cheese and Biscuits

£5.95

A selection of four British cheeses served with sweet

# drinks

### HOT DRINKS

Espresso		£2.25
Double Espresso		£2.75
Americano		£2.75
Latte		£3.50
Cappuccino		£3.50
Hot Chocolate		£3.50
	For one	For two
Pot of Tea	£2.95	£5.00
Choose from our Everyday or Infu	sion blend	ds.

#### BOTTLED BEERS

We have a large range of draught and beers, please ask for details. Here is a	
Stella Artois	330ml £3.95
Beck's	275ml £3.95

#### SOFT DRINKS

Coca-Cola	330ml	£2.50
Diet Coke	330ml	£2.50
Coke Zero	330ml	£2.50
Sprite	330ml	£2.50
Fanta	330ml	£2.50
Appletiser	275ml	£2.50
J2O	275ml	£2.50
Fentimans Ginger Beer	275ml	£3.50
Fentimans Rose Lemonade	275ml	£3.50
Fentimans Dandelion and Burdock	275ml	£3.50
Red Bull	250ml	£3.50
Red Bull Sugar Free	250ml	£3.50
Highland Spring Still or Sparkling	330ml	£2.25
IRN-BRU	330ml	£2.50

We also stock a range of premium spirits and liqueurs.

## wine list

WHITE	175	050 1	D. III
Borsari Inzolia, Sicilia, Italy	175ml £4.50	250ml £6.25	£17.50
Typically Italian – exciting, fresh and innovative.	٤٩.٥٥	20.20	217.50
Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile Fruity aroma and flavours of citrus, melon, pineapple and pear.	£5.25	£7.25	£19.95
Corte Vigna Pinot Grigio, Pavia, Italy A dry, light, floral Pinot Grigio from North-West Italy.	£5.50	£7.75	£20.95
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa Soft and creamy, light tropical fruit flavours with a hint of vanilla.	£5.50	£7.75	£20.95
Short Mile Bay Chardonnay, South-Eastern Australia Unoaked, tropical fruit flavours with notes of spring blossom and honey.	£6.00	£8.00	£21.95
Dashwood Sauvignon Blanc, Marlborough, New Zealand Vivaciously crisp, grapefruit, guava, lemongrass and tropical fruit flavours with a zesty finish.	£6.25	£8.50	£23.95
RED	175ml	250ml	Bottle
Arium Tempranillo-Garnacha Tinto Albali, Valdepeñas, Spain Easy drinking Spanish, full of cherries and plums.	£4.50	£6.25	£17.50
Berri Estate Shiraz, South-Eastern Australia Medium-bodied fruity Shiraz, raspberry, cherry and plum flavours, with a hint of vanilla.	£4.95	£6.95	£19.95
Luis Felipe Edwards Reserva Pinot Noir, Curicó Valley, Chile Smooth, full-flavoured Pinot Noir, with strawberries, redcurrants and vanilla undertones.	£5.50	£7.50	£21.95
La Campagne Merlot, Pays D'Oc, France Originating from some of the best estates, full plummy fruit and soft, rounded flavours.	£5.75	£7.95	£22.50
Faustino VII Rioja Tinto, Spain A hint of soft oak balances the lively, fresh fruit of the Tempranillo grape.	£5.50	£8.25	£22.95
Portillo Malbec, Valle de Uco, Mendoza, Argentina Plums, blackberries, fresh fruit flavours with a vanilla and spice finish.	£6.25	£8.50	£23.95
ROSÉ	175ml	250ml	Bottle
Vendange White Zinfandel, California, USA Medium-bodied, delicate colour, strawberry aroma and zingy freshness.	£5.00	£7.25	£18.95
Corte Vigna Pinot Grigio Rosé delle Venezie, Italy Medium-dry, light and fresh, with a hint of morel cherry and strawberry.	£5.50	£7.50	£21.95
SPARKLING & CHAMPAGNE		125ml	Bottle
Conti D'Arco Prosecco, Italy Fresh apples, pears and a hint of white peach.		£6.50	£25.50
Bolla Sparkling Rosé, Italy Fresh and fruity, with a hint of strawberry and cherry.		£6.50	£25.50
Mercier Brut NV, France One of the best known Champagnes, with undertones of apple, pear and white blossom.		£8.95	£45.00

All wines by glass available as 125ml. The ABV range of the wines on this list is 11%-15%. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. For Room Service please dial ##7 to place your order. There is a Room Service charge of £5 per order.



food & drink

C\_SC

6801 FRESH A4 Menu Price Band C\_SC.indd 1-3

small plates

Tiger Prawn Cocktail

focaccia crostini.

Served in a Marie Rose sauce on Gem lettuce with

Ham Hock and Pea Terrine

Served with Mediterranean bloomer bread and sweet onion marmalade.

Smoked Salmon and Crème Fraîche £5.25

Served with horseradish crème fraîche, rye bread and a lemon wedge.

Soup of the Day

Seasonal soup, made fresh daily. With a side of crusty bread.

Roasted Vegetable Tart (v)

£5.50 Roast butternut squash and blue cheese tart. Served with mixed leaves.

Mozzarella Flatbread and Houmous (v) £4.50

Roasted Mediterranean vegetables, cherry tomatoes and mozzarella on warm khobez bread. Served with a houmous pot and crudités.

our burgers, your way

Our burgers are made from British beef and all come with a portion of skinny fries.

Classic Beef Burger In a brioche-style bap.

Cheddar Cheese and Smoked

of fries and optional bacon or cheese.

£12.95 Streaky Bacon Burger

£12.95 Blue Cheese Burger

Guilt-Free Burger A burger without the bap, served with salad instead Piri-Piri Chicken Burger

Falafel and Spinach Burger (v)

Add extra toppings for £1.00 each:

Fried egg, bacon, battered onions rings, Cheddar cheese, mushrooms, Texan BBQ or firecracker

## international

Teriyaki Noodles (v) Wok tossed red, green and yellow peppers. With rice vermicelli and teriyaki sauce, sliced spring

Chicken Teriyaki £12.95 Tiger Prawn Teriyaki

Chicken Tikka Masala

Slow cooked tender pieces of chicken breast in mild spices. Served with pilau rice, naan bread and mango chutney.

Chick Pea, Sweet Potato and Spinach Curry (v)

£13.50

£13.50

£11.95

£10.95

Vegetarian curry cooked in mild spices. Comes with pilau rice, naan bread and mango chutney.

favourites

Steak and Chips – Sirloin or Rib Eye £17.95

Sourced from British farms, choose a 227g\* Sirloin or Rib Eye steak, served with mushroom, tomato and onion rings. Select chunky chips or new potatoes, Béarnaise or peppercorn sauce.

Haddock and Chips

Sustainably sourced haddock in a crispy batter. With chips and mushy peas, a wedge of lemon and tartar sauce.

Poached Salmon

Served with new potatoes, sautéed green beans and hollandaise sauce.

Harissa Chicken Skewers

Marinated chicken skewers. Served with sautéed vegetable cous cous and salad garnish.

£12.95

£14.95

Steak and Ale Pie with Mash £12.95

Individual short crust pie, with mash potato, asparagus, carrots and gravy.

Roasted Half Chicken

Corn-fed roast chicken. Served with chunky chips, onion rings, tomato, mushroom and chicken gravy.

Catch of the Day

Please ask about our fish of the day, served with seasonal vegetables.

salads & pasta

Caesar (v)

Cos lettuce, croutons and egg with Caesar dressing and vegetarian-friendly Parmesan-style cheese. Served with or without anchovies.

Chicken Caesar Tiger Prawn Caesar £10.95

Feta, Pine Nut and Olive (v) Gem lettuce and spring onion with olives, toasted pine nuts, feta and apple in a pesto dressing.

with Chicken

Cobb

Chopped iceberg lettuce with avocado, red onion, bacon, chicken, egg and Stilton cheese in a blue cheese dressing.

Tiger Prawn Linguine £12.50

Cooked in fresh chilli, ginger, lime, coriander and spring onions. Served with garlic bread.

Linguine Bolognese

Slow cooked onion and minced beef in a tomato

£11.95

and herb sauce. Served with Parmesan cheese and garlic bread.

Spaghetti Carbonara with Ham £10.95

Served in a creamy garlic sauce with ham, Parmesan cheese and garlic bread.

Spaghetti Carbonara with Mushrooms (v)

£10.95

Mushrooms in a creamy garlic sauce with vegetarian-friendly Parmesan-style cheese and garlic bread.

(v) Approved by the Vegetarian Society. \*Approximate uncooked weight

Please be aware that while most of our sandwiches with gluten-free bread do not contain gluten, gluten is handled in our kitchen. Please ask us for more information. Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance please let us know. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. For Room Service please dial ##7 to place your order. There is a Room Service charge of £5 per order.

vizza

£10.50 Cheddar, mozzarella and tomato sauce.

£11.50 Pepperoni

Margherita topped with pepperoni slices.

Spicy Meat Feast

£11.50 Margherita with spicy beef, pepperoni and

jalapeño peppers.

Add extra toppings for £1.00 each:

Ham, mushrooms, pepperoni, feta, Cheddar, mozzarella, rocket, jalapeño peppers.

sandwiches

We serve them the way you like them, with your choice of bread; white, brown or gluten-free.

Classic Sandwich

Choose from:

Roast Beef Tuna and Cucumber Egg Mayonnaise (v) Ham and Tomato Cheese and Pickle (v) Prawn Cocktail

Tuna and Cheese Toastie Tuna and melted Cheddar cheese, spring onion and mayonnaise. Served with fries.

£5.95 Club Sandwich

Lightly toasted, layered with chicken, bacon, lettuce, tomato, egg and mayonnaise. Served with fries.

£10.95

£7.95

Steak Ciabatta

4oz sirloin steak with sweet onion marmalade on ciabatta bread. Served with fries and garnish.

Breaded Plaice Goujons

Breaded plaice goujons and Gem lettuce on crusty sourdough bread. Served with chunky chips and a lemon and cracked black pepper mayonnaise.

Soup and Sandwich Combo

Bread Basket (v)	£2.50	Olives (v)	£2.00
Chunky Chips (v)	£2.00	Cheese Garlic Bread (v)	£2.50
Fries (v)	£2.00	House Salad (v)	£2.00
Battered Onion Rings (v)	£2.00	Seasonal Vegetables (v)	£2.00
Garlic Bread (v)	£2.00	Sautéed Mushrooms (v)	£2.00
New Potatoes (v)	£2.00		

6801 FRESH A4 Menu Price Band C SC.indd 4-6