



ROYAL GARDEN HOTEL
LONDON

In Room Dining Winter Menu 24 hours

We know that
sometimes you would
rather dine in the
comfort of your own
room.

Our In-Room Dining
team has put
together a menu with
some of the best
dishes from across our
restaurants and bars.



(V) Denotes Vegetarian
(Ve) Denotes Vegan
(H) Denotes Halal

If you suffer from any food allergies or intolerances speak to a member of our team.

All prices include VAT at the current rate

A Cover Charge of £3 per person will be added for the use of plates, cutlery and glassware or any request without a food or beverage order

Please note that a discretionary service charge of 12.5% will be added to your bill

To find out more about our ingredients before you place your order. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present

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Breakfast 06:00 – 12:00

Continental Breakfast

£24.00

Includes the following:

Freshly squeezed orange juice *112kcal*, apple juice *117kcal*,
pineapple juice *133kcal* or cranberry juice *117 kcal*

Bakery basket £10.00
Croissant, Danish pastry and bread roll *586 kcal*
Served with butter and preserves (H)

Toast (White *202 kcal* / Brown *188 kcal*) (H) £5.00

And three choices of the below selection:

Selection of meat £8.00
Selection of British cured meat *78kcal*, glazed ham *85 kcal*

Turkey (H) *35 kcal* £6.00

Selection of cheeses (H) £8.00
Boursin *119 kcal*, Baby bel *70 kcal*, Philadelphia *69 kcal*,
Cheddar *226 kcal*, Somerset brie *267 kcal*

Fresh fruit salad with berries (H) *41 kcal* £8.00

Individual cereal selection (H) £6.00
Corn Flakes *130 kcal*, Weetabix *136 kcal*, Special K *150 kcal*,
All-bran *97 kcal*, Frosties *151 kcal*, Alpen *170 kcal*, Granola *330 kcal*

Choice of yoghurt (H) £7.00
Greek *159 kcal*, full fat *112 kcal*, low fat *94 kcal*, vegan *94 kcal*

Chia pudding (H) £7.00
With almond milk, goji berries, and super seed
crumble *390 kcal*

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English Breakfast

£28.00

Includes Continental Breakfast selection and your choice of one of the below:

Full English breakfast

Scrambled 172 kcal, fried 185 kcal, boiled 156 kcal or
poached eggs 142 kcal, smoked back bacon 216 kcal,
traditional English pork sausage 356 kcal, tomato 18 kcal,
mushroom 22 kcal, baked beans 109 kcal, hash brown 105 kcal

Black pudding as optional 152kcal

£1.50

Full vegan English breakfast (H)

Vegan scrambled tofu 140 kcal, vegan sausage 128 kcal,
tomato 18 kcal, mushroom 22 kcal, hash brown 105 kcal,
baked beans 109 kcal

Three-egg omelette 282 kcal

With a choice of fillings: peppers, onions, spinach,
cheese, chili, tomato, mushrooms, ham

****Individual English / Vegan Breakfast items available @ £5.00 per item****

Breakfast Specialities, individually priced *

Eggs Benedict 420 kcal

£15.00

Two poached eggs served on an English muffin with
ham and hollandaise sauce

Egg Florentine (H) 395 kcal

£15.00

Two poached eggs served on an English muffin
with steamed spinach and hollandaise sauce

Eggs Royale (H) 528 kcal

£16.50

Two poached eggs served on an English muffin
with Forman's smoked salmon and hollandaise sauce

Scrambled eggs with Forman's smoked salmon (H) 455 kcal

£14.00


Boiled eggs with toast (V)(H) 345 kcal

£7.50

* Inclusive breakfast room packages have English Breakfast included; a supplementary charge of £6.00 per person applies for an a la carte item replacing hot food from the English Breakfast.

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Plant-based waffles with seasonal berries and maple syrup (V)(H) <i>687 kcal</i>	£12.50
Pancakes with seasonal berries and maple syrup (V)(H) <i>789 kcal</i>	£12.50
Cinnamon French toast with berries or caramelised bananas (V)(H) <i>457 kcal</i>	£12.50
Porridge with organic jumbo oats, blueberries (V)(H) <i>166 kcal</i>	£11.00
Crushed avocado with soft poached eggs on granary toast with chilli (V)(H) <i>382 kcal</i>	£15.00
Three-egg omelette With your choice of fillings: ham, peppers, onions, spinach, cheese, chilli, tomato, mushrooms <i>282 kcal</i>	£13.50
Egg white omelette With your choice of fillings: ham, peppers, onions, spinach, cheese, chilli, tomato, mushrooms <i>180 kcal</i>	£14.50
Chicken congee An Asian breakfast staple of flavoured rice porridge (H) <i>153 kcal</i>	£16.50
Bak kut teh Traditional Malaysian breakfast of pork ribs in a savoury broth <i>324 kcal</i>	£19.50

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In Room Dining Classics 12:00 – 22:00

Starters and Salads

Tomato soup with basil pesto (Ve)(H) 81 kcal	£9.50
Lentil and cumin soup with chilli oil (Ve)(H) 224 kcal	£11.50
Forman's smoked salmon with caper berries and horseradish cream (H) 588 kcal	£17.50
Heritage tomato and mozzarella salad with balsamic (V)(H) 218 kcal	£14.50
Arabic mezze platter (V)(H) 317 kcal	£21.50
Hummus with pitta bread (V)(H) 235 kcal	£8.00
Moutabel (Ve)(H) 162 kcal	£8.00
Labneh (V) (H) 147 kcal	£8.00
Tabouleh with pickles (Ve)(H) 132 kcal	£8.00
Wark Inab (Ve)(H) 28 kcal	£8.00
Falafel with Tahini sauce (V)(H) 149 kcal	£10.00
Sambousek cheese (V)(H) 739 kcal	£10.00
Sambousek lamb (H) 467 kcal	£10.00

Main Courses

Traditional cod and chips with mushy peas and tartare sauce (H) 809 kcal	£25.00
Salmon fillet served with new potatoes, seasonal vegetables (H) 604 kcal	£32.00
Spaghetti Bolognese with fresh grated Parmesan 712 kcal	£18.50
Penne with sun blushed tomato and fresh basil (V)(H) 521 kcal	£16.50
Rigatoni with creamy chicken and mushroom sauce (H) 669 kcal	£18.50
Grilled 752 kcal or fried chicken 652 kcal burger, red onion, lettuce, pickles, and homemade skin-on chips (H) 686 kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Grilled club sandwich	£16.00
With bacon, egg, tomato, chicken, lettuce, mayonnaise, and avocado, served as a wrap, or on white or brown bread 760 kcal	
Chicken biryani (H) 680 kcal	£26.00
Chicken shawarma wrap, Arabic spiced chicken served in Lebanese bread with salad and pickled vegetables / Harissa 627 kcal (H)	£21.00

All burgers and sandwiches are served with homemade skin-on chips 92 kcal, or salad 28 kcal

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Grilled, marinated baby chicken served with Arabic rice, onions and tomato (H) 1268 kcal	£38.00
Coconut and prawn laksa (H) 550 kcal	£24.00
Prawn wonton noodles soup with pork char siu 682 kcal	£24.00
Nasi goreng with prawns, chicken, and fried egg (H) 391 kcal	£24.00
Char kway teow 615 kcal	£24.00

Side Dishes

Homemade skin-on chips (H) 150 kcal	£5.00
Mixed salad (H) 28 kcal	£5.00
Heritage tomato salad (H) 45 kcal	£5.00
Steamed rice (H) 82 kcal	£5.00
Mixed vegetables (H) 36 kcal	£5.00

Desserts

Eggnog mousse with blood orange curd and spiced sponge 502 kcal	£8.00
Royal Gala apple and tonka bean sphere with blackberry sorbet (Ve)(H) 355 kcal	£8.00
Selection of ice cream and sorbet (V)(H) 500 kcal	£7.50
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) 600 kcal	£12.00

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Bar Snacks 12:00-22:00

Piano sliders - 3 mini beef burgers glazed with cheese, tomato chutney and chilli aioli 386 kcal	£18.50
Vegan sliders with tomato chutney (H) 316 kcal	£18.50
Homemade skin-on chips (Ve)(H) 150 kcal	£5.00
Spiced cauliflower fritters with chilli mayonnaise (V)(H) 260 kcal	£7.00
Chicken satay with peanut sauce (H) 194 kcal	£10.00
Salt and pepper prawns with sweet chilli (H) 320 kcal	£12.50
Club sandwich served with bacon, egg, tomato, chicken, lettuce, mayonnaise and avocado 760 kcal	£16.00
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) 600 kcal	£12.00

Pizzas 11:00 – 06:00

Margherita – Tomato, basil and Mozzarella (V)(H) 1053 kcal	£13.50
Pizza Diavola with salame piccante, black olives, fresh chilli, Mozzarella and tomato 1086 kcal	£16.50
Prosciutto ham, mushrooms, sage, Mozzarella and tomato 1079 kcal	£16.50

****All pizzas can be made gluten-free****

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Origin Kensington Signature Dishes

Paul Rhodes sourdough bread with homemade butters (V)(H) 54 kcal	£5.00
Origin Caesar salad with Norfolk chicken (H) 711 kcal	£15.00
Origin shepherd's pie, 16-hour braised shoulder of Welsh lamb with Cheddar mash and rosemary sauce (H) 1060 kcal	£24.00

100% pasture-fed beef from The Ethical Butcher farms

Fillet, 200g 444 kcal	£40.00
Ribeye, 285g 704 kcal	£37.00
The Ethical Butcher Origin burger brioche, house pickles and chutney, homemade skin-on chips 749 kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Plant-based burger, sweet pickled cucumber, homemade skin-on chips (H) 566 kcal	£21.00

Please speak to our team should you wish to order from the full Origin Kensington menu

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Min Jiang In Room

(Available from 12:00 - 14:30 and 18:00 - 22:00)

Appetisers

Steamed dim sum platter 490 kcal	£25.00
Steamed vegetarian dim sum platter (V) 353 kcal	£25.00
Poached prawn dumplings in Sichuan chilli oil * 223 kcal	£15.00
Sweet corn soup with blue swimmer crab meat 426 kcal	£17.00
Deep-fried crispy squid with salt, pepper, spring onion, dried chilli and garlic * 491 kcal	£22.00

Main Courses

Native lobster bi feng tang style deep-fried with garlic and dried chilli* 990 kcal	£98.00
Roasted rack of spiced lamb with cumin* 933 kcal	£56.00
Roasted Alaskan black cod fillet in shacha sauce* 319 kcal	£55.00
Sautéed gong bao king prawns with cashew nuts and Sichuan dried chilli* 412 kcal	£38.00
Diced sirloin of beef with black pepper sauce* 559 kcal	£38.00

Rice and Noodles

Crispy pork fried rice 580 kcal	£22.00
Stir-fried rice vermicelli with shredded chicken in XO sauce* 853 kcal	£20.00
Stir-fried egg noodles with king prawns 694 kcal	£20.00

* Denotes Spicy

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Children's Menu

Breakfast

American pancakes or waffles with chocolate sauce (V)(H) 789 kcal	£7.50
Two boiled eggs with soldiers (V)(H) 345 kcal	£7.50
Poached eggs on toast with guacamole (V)(H) 342 kcal	£7.50
Scrambled eggs on toast (V)(H) 305 kcal	£7.50
Beans on toast (V)(H) 315 kcal	£7.50

Lunch and Dinner

Crunchy vegetable sticks with hummus, tomato salsa and guacamole (V)(H) 197 kcal	£11.50
Spaghetti Bolognese 259 kcal	£11.50
Penne pasta with tomato sauce and fresh Parmesan (V)(H) 237 kcal	£11.50
Mini beef sliders with French fries 357 kcal	£11.50
Grilled or fried mini chicken sliders with French fries (H) 323 kcal	£11.50
Chicken strips with French fries (H) 390 kcal	£11.50

Desserts

Chocolate brownie sundae, popping candy, mint, vanilla, and chocolate ice cream (V)(H) 698 kcal	£5.50
Orange and Oreo cheesecake 268 kcal	£5.50
Warm chocolate cookie dough, milk and honey ice cream (V)(H) 386 kcal	£5.50
Fruit salad (Ve)(H) 55 kcal	£5.50
Selection of ice cream and sorbet (V)(H) 500 kcal	£7.50

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Night Menu 22:00 – 06:00

Starters and Mains

Tomato soup with basil pesto (Ve) (H) 81 kcal	£9.50
Lentil and cumin soup with chilli oil (Ve)(H) 224 kcal	£11.50
Origin Caesar salad with grilled Norfolk chicken (H) 504 kcal	£15.00
Forman's smoked salmon with caper berries and horseradish cream (H) 588 kcal	£17.50
Arabic mezze platter	£21.50
Hummus, moutabel, labneh, and tabouleh with pickles and pitta bread (V)(H) 317 kcal	
Traditional cod and chips with mushy peas and tartare sauce (H) 809 kcal	£25.00
Spaghetti Bolognese with fresh grated Parmesan 712 kcal	£18.50
Penne with sun blushed tomato and fresh basil (V)(H) 521 kcal	£16.50
The Ethical Butcher Origin burger brioche, house pickles and chutney, homemade skin-on chips 749 kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Grilled 752kcal or fried chicken 652kcal burger, red onion, lettuce, pickles, and homemade skin-on chips (H) 686 kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Plant-based burger, sweet pickled cucumber, homemade skin-on chips (H) 566 kcal	£21.00
Grilled club sandwich	£16.00
With bacon, egg, tomato, chicken, lettuce, mayonnaise, and avocado, served as a wrap, or on white or brown bread 760 kcal	
Grilled, marinated baby chicken served with Arabic rice, onions and tomato (H) 1268 kcal	£38.00
Chicken biryani (H) 680 kcal	£26.00

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Piano Bar Pizzas:

Margherita – Tomato, basil and Mozzarella (V)(H) 1053 kcal	£13.50
Pizza Diavola with salame piccante, black olives, fresh chilli, Mozzarella and tomato 1086 kcal	£16.50
Prosciutto ham, mushrooms, nduja, sage, Mozzarella and tomato 1079 kcal	£16.50

****All pizzas can be made gluten-free****

Desserts

Orange and Oreo cheesecake 268 kcal	£5.50
Royal Gala apple and tonka bean sphere with blackberry sorbet (Ve)(H) 355 kcal	£8.00
Fruit salad (Ve)(H) 55 kcal	£8.00
Selection of ice cream and sorbet (V)(H) 500 kcal	£7.50

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Beverage List

Cold Drinks

Water

330ml

750ml

Kingsdown Still

£3.00

£5.50

Kingsdown Sparkling

£3.00

£5.50

Soft Drinks

200ml

Coca-Cola 86 kcal

£4.50

Diet/Zero Coke 0kcal

£4.50

Fevertree Lemonade 35kcal

£4.50

Fevertree Tonic 70kcal

£4.50

Fevertree Mediterranean Tonic 70kcal

£4.50

Fevertree Slimline Tonic 30kcal

£4.50

Fevertree Ginger Ale 70kcal

£4.50

Fevertree Ginger Beer 80kcal

£4.50

Fevertree Soda 0kcal

£4.50

Juice

200ml

Tomato 42kcal

£5.00

Pineapple 133kcal

£5.00

Apple 117kcal

£5.00

Cranberry 117kcal

£5.50

Freshly squeezed orange juice 112kcal

£6.50

Kcal are displayed per portion. Adults need around 2000 kcal a day

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Hot Drinks

Coffee and Hot Chocolate

Single espresso <i>3kcal</i>	£4.75
Double espresso <i>6kcal</i>	£5.00
Cappuccino <i>74kcal</i>	£6.00
Latte <i>135kcal</i>	£6.00
Flat white <i>110kcal</i>	£6.00
Americano <i>2kcal</i>	£6.00
Mocha <i>110kcal</i>	£6.00
Cafetière Small <i>2kcal</i>	£6.00
Cafetière Large <i>2kcal</i>	£9.00
Hot Chocolate <i>190kcal</i>	£6.50
Any syrup added 73 kcal	+£1.50

Tea

English breakfast <i>1kcal</i>	£5.00
Earl Grey <i>1kcal</i>	£5.00
Red Berry and Flower <i>2kcal</i>	£5.00
Green tea <i>2kcal</i>	£5.00
Peppermint tea <i>2kcal</i>	£5.00
Camomile <i>2kcal</i>	£5.00
Fresh mint tea <i>2kcal</i>	£5.50
Fresh ginger and lemon <i>19kcal</i>	£6.50

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Bubbles by the glass

	<u>150ml</u>	<u>Bottle</u>
Prosecco Villa Marcello Brut, Italy	£12.00	£55.00
Prosecco Villa Marcello Rosé, Italy	£12.00	£55.00
Champagne Théophile Roederer Brut NV	£21.00	£98.00

Sparkling wine by the glass is also available in 100ml measures. Please ask a member of the team for prices.

White by the glass

	<u>175ml</u>	<u>Bottle</u>
Pinot Grigio, Alpha Zeta "P", Italy, 2023	£11.00	£46.00
Mahi Sauvignon Blanc, Marlborough, New Zealand	£13.50	£65.00
Saint-Véran, Chardonnay Dom. Chavet & Fils, France	£14.50	£62.00
Spier Seaward Chenin Blanc, 2021, South Africa	£11.00	£46.00

Red by the glass

	<u>175ml</u>	<u>Bottle</u>
Les Peyrautins, Pinot Noir, Pays d'Oc, France, 2024	£12.00	£48.00
Amalaya, Malbec, Salta, Argentina	£12.50	£52.00
Six Poets Cabernet Sauvignon, California, USA, 2020	£12.00	£48.00
Marques de Burgos, Roble Ribeira Del Duero, Spain	£12.50	£52.00

Rosé Wine

	<u>175ml</u>	<u>Bottle</u>
Granache Gris, Granache Noir, Cinsault		
Granache Rosé IGP Pays d'Oc, France 2022	£11.50	£42.00
Pinot noir		
Sancerre Rosé, André Dezat, Loire, France		£75.00

Still wines by the glass are also available in 125ml measures. Please ask a member of the team for prices.

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Fortified wine

	<u>100ml</u>	<u>Bottle</u>
Harveys Bristol Cream, Sherry, Spain	£9.00	£63.00
Ramos Pinto 10y.o. Tawny, Portugal	£14.00	£98.00
Tio Pepe Fino, Sherry, Spain	£9.00	£63.00

Dessert Wines by the glass are also available in 50ml measures.
Please ask a member of the team for prices

Bubbles by the bottle

Rathfinny Classic Cuvée Brut, 2019, East Sussex	£95.00
Bolney Classic Cuvée, NV, West Sussex	£86.00
Bolney Cuvée Rosé, NV, West Sussex	£125.00
Furleigh Estate, Rosé NV, Dorset	£95.00
Rathfinny Rosé, 2019, East Sussex	£125.00
"Corallian" Classic Cuvee, Langham, Brut NV, Dorset	£115.00
Candover Brook (42 months lees ageing) NV Brut, Hampshire	£135.00
Candover Brook (36 months lees ageing) NV Rosé, Hampshire	£135.00
Rathfinny Blanc de Blanc, 2018, East Sussex	£135.00
Rathfinny Blanc de Noir, 2018, East Sussex	£145.00
Furleigh Estate, Blanc de Noirs, Dorset	£95.00
Louis Roederer, NV	£175.00
Louis Roederer, Magnum NV	£320.00
Dom Pérignon	£398.00
Louis Roederer Cristal Brut	£428.00
Louis Roederer Vintage Rosé Brut	£205.00
Laurent Perrier Rosé	£225.00

Please ask the server about the available vintages

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White by the bottle

Bottle

Chardonnay

Demaine des Anges Chablis, 2022, France

£85.00

"KC1" Kits Coty, Whitewolfe Estate 2022, **Kent**

£120.00

"KC2" Kits Coty, Whitewolfe Estate 2022, **Kent**

£120.00

Sauvignon Blanc

Sancerre, Pascal Jolivet, France

£95.00

Picpoul

Picpoul de Pinet "Duc de Morny", Cave de L'Ormarine, France

£46.00

Pinot Blanc

Stopham Estate Pinot Blanc, Surrey, England

£85.00

Riesling

Grunhouse Maximin Mosel Riesling, Germany

£59.00

Verdejo-Sauvignon Blanc

"K" Naia Verdejo, Rueda, Spain

£48.00

Torrantes Riesling

Amalaya, Argentina

£52.00

Red by the bottle

Bottle

Cabernet Sauvignon

Finca Ambrosia, Casa, Cabernet Sauvignon, 2022, Argentina

£55.00

Pinot Noir

Mahi Pinot Noir, Marlborough, New Zealand

£70.00

Sangiovese

Poggiotondo Chianti Organic, 2021, Italy

£58.00

Monastrell

Castano, Organic Monastrell, Yecla, Spain

£44.00

Merlot

Estate Merlot, Wakefield Wines, 2020, South Australia

£55.00

Shiraz Viognier

Willunga 100, Maclaren Vale, Australia

£52.00

Merlot, Cabernet Franc, Cabernet Sauvignon

Château Roudier, Montagne Saint-Emilion, France

£68.00

Corvina Veronese, Rondinella, Molinara

Allegrini Valpolicella, Veneto, 2023, Italy

£58.00

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Half bottles of wine 375ml

Red

Château La Tour De by Medoc, France	£48.00
Rioja Crianza Don Jacobo, Spain	£30.00
Domaine de L'Espigouette Côtes du Rhône, France	£33.00

White

Sancerre Blanc Pascal Jolivet, France	£45.00
Chablis 1er Cru, Vau Ligneau, Hemelin, France	£50.00

Sweet

Palazzina, Moscato Passito, Italy	£18.00
Morande late harvest Sauvignon Blanc, Chile	£25.00

Beers

	ABV	330ml
Peroni Lager, Italy	4.7%	£7.50
Portobello Pilsner, Notting Hill	4.6%	£7.50
Meantime London Lager, Greenwich	4.5%	£7.50
Five Points American Pale Ale, Hackney	4.2%	£7.50

Selection of 10 (ten) beers of your choice	£60.00
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Cyder

	ABV	330ml
Aspall Draught Cyder, Suffolk	5.5%	£8.50

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Spirits

Gin	ABV	50ml	Bottle With 14 Mixers
Bombay Sapphire	40.0%	£12.00	£154.00
Hendrick's	41.1%	£12.00	£154.00
Vodka	ABV	50ml	Bottle With 14 Mixers
Grey Goose	40.0%	£15.50	£217.00
Belvedere	40.0%	£13.50	£189.00
Whisky	ABV	50ml	Bottle With 14 Mixers
Johnnie Walker Black Label	40.0%	£12.00	£154.00
Glenfiddich	40.0%	£13.00	£182.00
Jack Daniels Single Barrel	40.0%	£14.50	£203.00
Johnnie Walker Blue Label	43.0%	£55.00	£500.00
Brandies	ABV	50ml	Bottle With 14 Mixers
Remi Martin VSOP	40.0%	£15.50	£203.00
Rum	ABV	50ml	Bottle With 14 Mixers
Bacardi Carta Blanca	40.0%	£10.00	£126.00
Havana Club 7	40.0%	£14.00	£182.00
Tequila	ABV	50ml	Bottle With 14 Mixers
Patron Silver	40.0%	£14.50	£203.00

All spirits are available in a 25ml measure

All bottles are served with 14 mixers of your choice and the savoury selection- three chips of your choice and mixed nuts

Allergens: If you suffer from any food allergies or intolerances, speak to a member of our team.

A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT at the current rate.

Beers No alcohol

Nirvana Helles Lager (Ve) 66 kcal

ABV

0.3%

330ml

£6.50

ALCOHOL FREE SPARKLING WINE

Wild Idol is made from Müller-Thurgau and Merlot Grapes Alcohol free, Vegan, Gluten-free, no added sugar, and Halal Certified. The finest quality grapes are selected to create a balanced aromatic blend from their juices. The grapes are harvested and pressed in the same careful manner as in winemaking. The natural juice is then chilled for up to 12 months, ensuring the juice doesn't ferment, therefore not producing Alcohol.

150ml

Bottle

Wild Idol, Naturally Alcohol-Free Sparkling White 24kcal

£13.00

£60.00

Wild Idol, Naturally Alcohol-Free Sparkling Rose 25kcal

£13.00

£60.00

Allergens: If you suffer from any food allergies or intolerances, speak to a member of our team.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate.



Mini Bar Snacks

Single


Kettle Lightly Salted Chips 40gr, 192 kcal	£2.50
Kettle Sea Salt & Balsamic Vinegar Chips 40gr, 201 kcal	£2.50
Kettle Mature Cheddar & Red Onion Chips 40gr, 207 kcal	£2.50

Basket

Chips basket	
Please select three chips' packs of your choice	£6.50

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A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT at the current rate.





(V) Denotes Vegetarian
(Ve) Denotes Vegan
(H) Denotes Halal

If you suffer from any food allergies or intolerances speak to a member of our team.

All prices include VAT at the current rate

A Cover Charge of £3 per person will be added for the use of plates, cutlery and glassware or any request without a food or beverage order

Please note that a discretionary service charge of 12.5% will be added to your bill

To find out more about our ingredients before you place your order. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present

A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT at the current rate.



